



Apéritifs

Prosecco & elderflower spritz w/lime & mint 8.50
Raspberry & elderflower crush (non-alcoholic) 4.00
Traditional Pimms 7.00

Nibbles while you wait

Homemade Scotch egg w/ mustard 4.50
Marinated olives, bread & oils 5.50
Salt & pepper squid w/ aioli 7.50
Falafel bites w/ sweet chilli (ve) 6.50
Sharing Nibble board (a bit of all the above) 12.00

Brunch (served all day)

Eggs on toast (v) 4.50 +bacon 1.00
Mushroom & tomatoes on toast (ve) 6.00
Breakfast bap: sausage, bacon & egg 5.50 +hash brown 1.00
Eggs Benedict with bacon & spinach 8.50
Eggs Royal with smoked salmon & spinach 10.00
Full English: bacon, eggs, sausage, mushroom, tomato, hash brown & toast 8.65 (Veggie English available)

Lighter lunch

Hake & prawn chowder 8.50
Beer battered fish sandwich with pea puree & tartare sauce 7.50
Breaded Halloumi burger, lettuce, tomato & sweet chili (v) 7.50
Toasted BLT with horseradish 6.50

Main meals

Traditional beer battered fish & chips with pea puree & tartare sauce 12.50
Whole tail scampi & chips with pea puree & tartare sauce 11.50
EBC fishcake, chargrilled broccoli & lemon butter 13.50
Asparagus, pea & pinenut risotto with sun blushed tomato pesto (v)(vegan available) 14.00
Spicy prawn & N'duja tagliatelle cooked in a tomato sauce 15.00
Crispy skinned salmon steak, Jersey Royals, asparagus & wholegrain mustard sauce 17.50
Crispy buttermilk chicken burger with bacon, hash brown, gouda & chips 17.00

Sides - bucket of chips 3.50, Jersey Royals 4, pea puree 3.00, chargrilled broccoli 4.00, Asparagus 4.50

Please check our boards for today's fresh specials & shellfish dishes

Children's menu

Ham & cheese toasty 4.50
Mini battered fish & chips with pea puree 6.00
Buttermilk chicken strips & chips 6.00
Mac & cheese (v) 5.50

Desserts 6.50

Passion fruit & cardamon panna cotta with coconut ice cream
Double chocolate brownie with vanilla ice cream
Rhubarb, ginger & custard tart
Caramel & biscoff cheesecake