

Apéritifs

Prosecco & Elderflower spritz 9.00

Tinwood estate sparkling 12.00

Nibbles while you wait

Marinated olives, hummus, bread & oils 7.00

Crispy anchovies with tobasco mayo 7.00

Falafel bites w/ sweet chilli (ve) 6.50

½ Pint prawns w/ Marie Rose dip 7.50

Whipped feta, olive & sun blushed tomato oil w/ breads (v) 5.00



Lighter lunch

Crab & gouda sandwich melt 9.00

Salt & pepper squid with salad & aioli 8.50

Beer battered fish sandwich with pea puree & tartare sauce 8.50

Breaded halloumi burger, lettuce, tomato & sweet chili (v) 7.50

Main meals

Traditional beer battered fish & chips with pea puree & tartare sauce 12.50

Wholetail scampi & chips with pea puree & tartare sauce 11.50

EBC homemade fishcake with spinach & hollandaise 13.50 +poached egg 1.00

Swordfish Nicoise salad 17.50

Crab, 'Nduja & Boursin linguini 16.50

Tandoori Chicken skewers with Mediterranean vegetable cous cous 15.00

Falafel & olive salad with Mediterranean vegetable cous cous (ve) 14.00

Chip shop favourites: pickled egg, onions, gherkin, curry sauce – 1.00 each

Sides – Bucket of chips 3.50, new potatoes 4, green salad 4, spinach 3.50, Mediterranean cous cous 4

Children's menu

Ham & cheese toasty 4.50

Mini battered fish & chips with pea puree 6.00

Mini scampi & chips with pea puree 6.00

Mac & cheese (v) 5.50

Dessert: Brownie & vanilla icecream sundae 5.00

Desserts 6.50

Lemon posset w/ shortbread

Double chocolate brownie with vanilla ice cream

Key lime pie

Mixed berry Eton Mess

Affogato 4.50 +Baileys 2.00

Please check our special boards for today's specials & shellfish

Note any allergens or intolerances you have to your server