

May Dinner Menu

Our menu is prepared & cooked fresh onsite - Including our new smoked plates. Some dishes may change due to what comes in fresh from our suppliers

Nibbles/Sharers

1/2 pint prawns with Marie Rose dip 8.00

Salt & pepper squid with garlic & coriander aioli 8.50

Antipasti sharing board: Marinated olives & artichokes, sun blushed tomatoes, stuffed peppers, toasted sourdough & oils (v) 12.50

Starters

Day boat fish soup with toasted sourdough 9.50

House smoked sticky BBQ chicken wings with blue cheese mayo 8.50

Tempura mussels with chilli jam 7.00

Local picked asparagus, air dried serrano ham, poached egg & hollandaise sauce 8.00

Breaded halloumi fries, pomegranate salad & tzatziki 8.00

Traditional Seaside

Beer battered fish & chips with pea puree & tartare sauce 13.65

Wholetail scampi & chips with pea puree & tartare sauce 12.55

Chip shop favourites: Gherkin 1, Pickled egg 1, pickled onions 1, curry sauce 2.50

Main plates

East Beach Cafe fishcake with a broccoli, radish & walnut salad and herb vinaigrette 15.00

Veggie no-fish-cake with broccoli, radish & walnut salad and herb vinaigrette (v) 15.00

Crab, bacon & N'djua linguini 18.00

Baked catch of the day, Jersey royals, local asparagus & lemon butter 17.50

Roasted chicken breast wrapped in parma, honey roasted fennel & lemon butter 14.50

Sides : Jersey Royals 4.50, Buttered spinach 4, Local asparagus 4.5, peas 4, chips 3.85, green salad 4.50

Desserts

Affogato 4.50

Double chocolate brownie with warm chocolate sauce and vanilla ice cream 6.55

Passionfruit & cardamon panna cotta with coconut & lime sorbet 6.50

Bakewell tart with clotted cream 6.50

Chocolate & orange cheesecake 6.50

Dessert wine: Natural sweet, Chenin Blanc, 125ml 8.00

Liquid pudding: Baileys Martini - Baileys, espresso & Tia Maria shaken over ice 10

Please see our boards for today's specials
Please note any allergies to your server before ordering