

## **STARTERS**

Prawn Cocktail (GF) **10.75** cold water prawns, lettuce, samphire & Marie Rose sauce

Crispy Coated Whitebait **9.75** with garlic mayonnaise

Chicken Liver Pâté **10.75** with toasted bloomer and chutney

Freshly Shucked Oysters (GF) (DF) **3.50 each** with lemon and red wine shallot vinegar

Steamed Mussels (GF) **13.50** garlic, white wine and cream and parsley

Grilled Whole Tiger Prawns on Skewer (GF) **12.95** with garlic butter and samphire

Grilled Goat's Cheese (GF) **9.75** with beetroot, orange puree & walnuts

In House Hot Smoked Salmon (GF) **11.50** with grated horseradish and lemon oil

Carrot Parsnip and Thyme Soup (vg) (gf) (DF) 7.00

## SEE THE SPECIAL BOARDS FOR OUR DAILY DISHES

Please let a member of staff know if you have any food allergies or special dietary needs.