REST



REST

STARTERS

### MAINS

#### **SOUP OF THE DAY** - 8

Vegetarian (V)

#### **CHICKEN LIVER PATE** – 9

Toasted bread

#### **GOATS CHEESE CROQUETTES**— 10

Honey, almond, Romesco sauce (V)

#### **TEMPURA PRAWNS** - 15

Wasabi mayo, sesame

#### **PULLED PORK BAO** – 12

Honey, Spanish onion

#### **BAKED BRIE IN FILO** -10

Mango chutney (V)

#### **BEET CURED SALMON** - 15

Rye bread, dill, creme fraiche

#### PEAR & WALNUT SALAD - 13

Blue cheese, honey, lemon (V)

#### **SALT & PEPPER SOUID** — 14.5

Chilli, aioli, lime

#### **VEGETABLE COCONUT CURRY**— 17

Served with aromatic Jasmine rice. (VE)

#### FRONTLINE FISHCAKE - 18

Spinach, poached egg & hollandaise.

#### **HADDOCK & CHIPS** - 19

Tartare sauce, home made mushy peas.

#### **LAMB SHEPHERDS PIE** – 17

Carrot, peas, topped with mash

#### **MUSHROOM RAGOUT LINGUINI** - 18

Cream, parmesan (V)

#### BURGER & CHIPS - 18

Tomato, lettuce, onion, burger sauce

#### **CHICKEN SCHNITZEL** - 19

Creamy, coleslaw salad

#### **GOAN FISH CURRY** - 19

Served with aromatic Jasmine rice

#### STEAK & CHIPS-28

Ribeye 250gr, salad, peppercorn sauce

# NIBBLES

BREAD & BUTTER 2.5

CRISPS ...... 2.5

OLIVES ...... 4

SPICY NUTS 4

## SIDES

GREEN SALAD ......5

CHIPS \_\_\_\_\_6

COURGETTE PARMESAN FRIES 7

## SWEETS

I/CREAM or SORBET (3) ...... 7.5

CHEESE PLATE for 2 ...... 11

Prices are VAT inclusive, a 12.5% discretionary service charge will be added to your bill. Please inform your server regarding any allergens as we can never guarantee allergen free dishes.