


From The Sea


Starters


Mariner Mussels
Mussels, leeks, garlic, white wine, cream & house bread  £10

Coconut Crumbed Prawns
With lemon aioli £10

Seared Scallops
with roasted butternut squash, red pepper & pancetta salad  £12

Mains

Pan Fried Sea Bream
*with lemon herb crushed new potatoes, caper butter,
pak choi & rainbow carrots*  £19

Mariner Mussels
Mussels, leeks, garlic, white wine, cream, chips & house bread  £19

Seafood Tagliatelle
selection of fish & seafood in Provençal sauce with garlic bread £19

GLUTEN FREE OPTIONS AVAILABLE

Request at time of ordering

Allergies, Intolerances or Coeliac? Our friendly staff are happy to help

An optional 10% service charge is added to the bill which gets shared between the team.

From The Land



Starters

- Smoked Duck £11
with Chipotle BBQ sauce Ⓜ
- Pate Of The Day £9
Served with house bread (Ask your server for details)
- Parma Ham, Fig, Blue Cheese & Rocket Salad £11

Mains

- Char Grilled Rump Steak £24
8oz rump steak. with Café de Paris butter & sauté potatoes Ⓜ
- Pan Fried Venison Haunch £21
with Dauphinoise potatoes, seasonal vegetables & black forest berry sauce Ⓜ
- Pan Fried Chicken £18
with Chimichurri, creamy mash & tender stem broccoli Ⓜ

To Share

- Antipasti Platter £21
Selection of cheese, charcuterie, pickles, olives, houmous & house bread Ⓜ
- Baked Camembert £16
with garlic & thyme with chutney & house bread Ⓜ

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Plant Based



Starters

Soup Of The Day
served with house bread (Ask your server for details) (GF) £7

Mariner Mushrooms
mushrooms with cider, leeks, garlic, coconut cream, seaweed & house bread (GF) £9

Vegan Lobster
garlic butter heart of palm with house bread £9 (GF)

Tequila Lime Tofu
with mango salsa £9 (GF)

Mains

Peanut & Ginger Meatballs
served with noodles £18

Sticky Sesame Cauliflower Bites
served with basmati rice £18

Spicy Zucchini Fritters
with dill & mint yoghurt & mixed salad leaves £18 (GF)

To Share

Vegan Cheese Selection
with pickles, olives & house bread £16

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Sides

Chunky Chips	£4	GF
Seasonal Vegetables	£4	GF
Side Salad with Vinaigrette	£4	GF
House Breads	£3	GF
Mash Potato	£4	GF
Garlic Mushrooms	£4	GF
Onion Rings	£4	
Marinated Artisan Olives	£5	GF
Garlic Bread	£4	GF

Desserts

All prepared & baked in house

Chocolate Brownie Vegan option available	GF	£8
<i>home baked chocolate brownie with salted caramel ice cream</i>		
Apple & Berry Crumble Vegan option available		£8
<i>served with vanilla ice cream or custard</i>		
Baileys Cheesecake		£8
Cheeseboard Vegan option available		£13
Banoffee Pie <i>with vanilla ice cream</i>		£9
Chocolate bread & butter pudding <i>with custard</i>		£9
Vegan Chocolate & Orange Tart <i>with chocolate ice cream</i>		£9
Selection Of Ice Creams <i>(Ask your server for details)</i>	GF	

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