



# From The Sea

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## Starters

Mariner Mussels £11  
*Mussels, leeks, garlic, white wine, cream & house bread* (GF)

Pan Fried Chilli Garlic King Prawn £11 (GF)  
*with house bread*

Crab Pate £10 (GF)  
*with melba toast*

## Mains

Pan Fried Sea Bream  
*with lemon herb crushed new potatoes, caper butter, pak choi & rainbow carrots* £20 (GF)

Mariner Mussels £20  
*Mussels, leeks, garlic, white wine, cream, chips & house bread* (GF)

Fish Pie £19  
*with oven roasted winter vegetables*

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**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

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## Starters

Duck Spring Rolls      £11  
*with sticky sesame dipping sauce*

Pate Of The Day      £9 **GF**  
*Served with house bread (Ask your server for details)*

Sticky Beef Ribs      £11

## Mains

Char Grilled Rump Steak      £25 **GF**  
*8oz rump steak. with thyme & sea salt hasselback potatoes  
sauce options available, check with your server*

Pan Fried Venison Haunch      £21 **GF**  
*with Dauphinoise potatoes, roasted winter vegetables & black forest berry jus*

Slow Roasted Rolled Pork Belly      £18 **GF** Option Available  
*with lemongrass glaze, charred pak choi, mashed potatoes & miso cream and ginger sauce*

## To Share

Antipasti Platter      £21 **GF**  
*Selection of cheese, charcuterie, pickles, olives, houmous & house bread*

Baked Camembert      £16 **GF**  
*with garlic & thyme with chutney & house bread*

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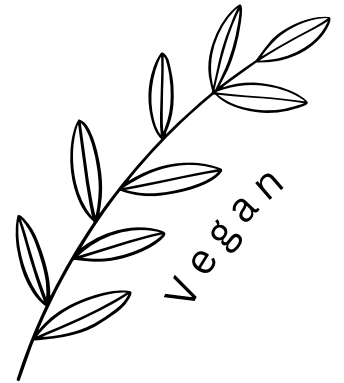
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# Plant Based

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## Starters

French Onion Soup £9 (GF)  
*served with thyme & parmesan toast*

Mariner Mushrooms (GF) £10  
*mushrooms with cider, leeks, garlic, coconut cream, seaweed & house bread*

Vegan Lobster £10 (GF)  
*garlic butter, heart of palm with house bread*

Moroccan Flatbread £9  
*with selection of hummus & olives*

## Mains

Grilled Polenta £18 (GF)  
*cauliflower puree, charred tomatoes, harissa & red pepper reduction*

Gnocchi £18 (GF)  
*with creamy sundried tomato sauce*

Tofu Steak £18  
*Japanese plum sauce, coconut rice*

## To Share

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

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# Sides


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Roasted seasonal vegetables with citrus dressing	£4. 
Oven roasted Hasselback potatoes with thyme & sea salt	£4. 
Side Salad with Vinaigrette	£4. 
House Breads	£3. 
Mash Potato	£4. 
Garlic Mushrooms	£4. 
Garlic Bread	£4. 

# Desserts

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*All prepared & baked in house*

Chocolate Brownie <b>Vegan option available</b>  <i>home baked chocolate brownie with salted caramel ice cream</i>	£8 / £9.50 Vegan
Mulled Wine Poached Pear  <i>served with vanilla ice cream &amp; cardamom sugar shards</i>	£8
Cheesecake of the Day	£9
Cheeseboard <b>Vegan option available</b>	£14
Sticky Toffee Pudding <i>with vanilla ice cream &amp; toffee sauce</i>	£8
Apple Crumble <i>with vanilla ice cream or custard</i>	£9
Add Clotted Cream	£2
*Selection Of Ice Creams* (Ask your server for details) 	

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# Tea & Coffee

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AMERICANO	£3.50
LATTE	£3.60
CAPPUCCINO	£3.60
FLAT WHITE	£3.60
ESPRESSO	£2.80

DOUBLE ESPRESSO	£3.60
MOCHA	£3.60
TEA FOR ONE	£2.50
TEA FOR TWO	£5.00
HOT CHOCOLATE	£3.90

IRISH COFFEE £7.50  
\*Jamesons or Tia Maria\*



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**We have the following vegan alternatives available: Oat & Soya Milk,  
Please ask your server if you wish to order any of these options**

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