



Who'd A Thought It.
Champagne & Oyster Bar & Rooms

Starters

Marinated Tempura Prawns

Lemon cress, homemade sweet chilli sauce

Salmon & Haddock Fishcake

Samphire, rocket, parsley sauce

Baked Field Mushroom

Beetroot puree, pickled beetroot, goat's cheese, charred piquillo pepper

Soup of the Day

Bread roll

Garlic Buttered Ciabatta

Topped with mozzarella

Beef Carpaccio

Cherry tomatoes, mozzarella, balsamic vinegar

Chicken Liver Parfait

Homemade crotons, apple and plum chutney, caramelised fig

3 Irish Oysters

Served: Natural or Asian

Mains

Fish and Chips

Crispy battered cod, chunky chips, homemade tartar sauce, peas

Free Range Breast of Chicken

Mash potato, green beans, mushroom veal stock

8oz Rump Steak Burger

Brioche bun, Monterey Jack cheese, chilli and red pepper relish, fries

Jamaican Style Lamb Curry

Sagg aloo, cardamom rice, poppadom

Seafood Linguine

Crayfish, king prawns, fresh clams, creamy white wine sauce

Tomato and Basil Linguine

Roasted sundried tomatoes, mozzarella, parmesan

Veggie Burger

Brioche bun, chilli and red pepper relish, burger garnish

Supplements

Whole or Half Lobster

Thermidor or garlic sauce, baby leaf salad, roasted cherry tomatoes, fries
Whole- £20.00 Half- £10.00

300g Sirloin Steak

£10.00

220g Fillet

£10.00

550g Chateaubriand

£20.00

Sauces: Peppercorn, Garlic butter, Blue cheese £2.00

Potato: Truffle and parmesan fries £4.00 Triple cooked hand-cut chips £3.00

Garnish: Mushroom, plum tomato, tenderstem broccoli £4.50