

# Main Courses

## **CRISPY DUCK SALAD** 18.00

Crispy spiced duck with watercress, salted cashews, watermelon, pomegranate, sesame, chili, fragrant herbs & honey mustard dressing

## **TIGER PRAWN VENETIAN CURRY RISOTTO** 21.00

With homemade curry sauce and  
crispy shallots

## **PRAWN CAESAR SALAD** 17.00

Grilled prawns, baby gem salad, shaved  
Parmesan cheese, garlic sourdough croutons,  
Caesar dressing

## **SHELLFISH PLATTER FOR ONE** 45.00

Half lobster, scallops, prawns, garlic butter &  
fries

## **MOULES MARINIÈRE** 17.00

CLASSIC: Cream, white wine, shallots OR  
TOMATO: Homemade tomato sauce OR  
MASALA: Medium spiced homemade curry sauce

## **MISO GLAZED SALMON** 22.00

Baked in a banana leaf with a soy marinade,  
fennel salad, bok choy & chilli mayonnaise

## **ROAST HAKE FILLET** 23.00

Curry pressed potatoes, cauliflower purée, bok  
choi, mango salsa

## **KING PRAWN LINGUINE** 29.00

Tomato & chilli sauce, heritage tomatoes, herbs  
& chilli oil

## **HERB BAKED WHOLE SEA BREAM** 23.00

Whole sea bream stuffed with herbs and lemon,  
Béarnaise sauce & fries

## **LOBSTER LINGUINE** 35.00

Tomato & chilli sauce, heritage tomatoes, herbs  
& chilli oil

## **SEA BASS SUPREME** 23.00

Fillet of sea bass with prawns, lemon & herb  
cream sauce

# Lobster

## **THERMIDOR**

Served with fries

## **GRILLED**

Served with garlic butter and fries

## **COLD LOBSTER MAYONNAISE**

Served with horseradish potatoes and house salad

All 28.00 half and 56.00 whole

(v) - Vegetarian (vg) - Vegan All our food is prepared in a kitchen where nuts, gluten and other allergens are present,  
and our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.  
A 12.5% discretionary service charge will be added to your bill, with thanks.