

While You Wait

Six oysters, shallot vinaigrette, lemon, tabasco	18.00	Tempura battered soft shell crab, mint & chilli dressing	10.00
Wild mushroom & Bocconcini arancini, aioli	6.00	Toasted Pia do ciabatta, marinated olives, dipping oils	7.00

Lunchtime

Pia do ciabatta style sandwiches served with house slaw:

Crab, avocado & baby gem	11.50
Roast beef, watercress & horseradish	11.00
Fish finger, smashed minted peas & rough cut tartare	12.00
Grilled cumberland sausage, fried onion, English mustard	9.50
Sun blushed tomato & Bocconcini mozzarella, salsa verde	10.00
Classic BLT	9.00

Savoury:

Hot sausage roll	3.20
Cornish style pasty, baked beans	4.95

Starters & Small Plates

Smoked chalk stream trout pate, dressed watercress, toasted sourdough	10.00
Sauteed tenderstem broccoli & pak choi, soy, honey, ginger & chilli dressing	10.00
Tempura prawns, wasabi mayonnaise	11.00
Seafood tacos, mango salsa, spiced yoghurt dressing	12.00
Beetroot hummus & falafel tacos, vegan yoghurt, mango salsa, chilli & spring onion	10.00
Crispy Peking duck, mango, chilli, & coriander salad, sesame oil	12.00
Sunblushed tomato & Bocconcini mozzarella salad, salsa verde	9.00

Shellfish

Pan seared scallops, mango chutney, onion bhaji	12.00
Half or whole lobster, dressed salad, seasoned fries	25.00 / 45.00
Dressed crab salad, house slaw, seasoned fries	20.00
Mussels, marinere broth, toasted sourdough	11.00 / 18.00
Shellfish collection; Whole lobster, dressed crab, 2 x oysters, peeled tiger prawns, mussels, scallops	110.00

Classics

Battered cod, big fat chips, smashed minted peas, rough cut tartar	19.00
283g Ribeye steak, big fat chips, tomato, watercress	32.00
add peppercorn sauce	3.00
add mushrooms	1.50
add half lobster	19.00
Monkfish & prawn Thai green curry, coconut, chilli & mango rice	23.00
Sweet potato, chick pea & spinach curry, coconut, chilli & mango rice	17.00
Seafood gnocchi, dill & Parmesan cream	22.00
Gaff burger: 6oz beef patty, gherkin, monterey jack, tomato salsa, baby gem, burger sauce, pia do bun, skinny fries	16.00
add another burger	4.00
add bacon	2.50
add onion rings	2.50
add fried egg	1.50
add mushrooms	1.50
add half lobster	19.00
gluten free bun	no problem

Sunday Lunch

Traditional sirloin of roast beef, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy	18.50
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See boards / ask your server
for details of daily specials.

Sides

Skinny fries	4.50	Wilted spinach	4.00	Garlic bread	6.00
Big fat chips	4.50	House salad	6.00	Garlic bread & cheese	7.50
Parmesan & truffle oil fries	7.00	House slaw	4.00	Olives	3.50

Desserts

The Colonel; lemon sorbet with Absolut vodka with no vodka	7.00 5.00	Quite simply cake & cream	4.50
Chilli, ginger & lime cheesecake	7.00	Ice cream sundae; chocolate brownie, chocolate sauce, strawberries, strawberry sauce, nuts, cone, cadbury flake	8.00
Dark chocolate & Cointreau pot, frozen forest fruits	7.00	Ice cream cone with a Cadbury flake	3.20 3.50
Port and Stilton, no crackers required	7.00	Affogato; whippy vanilla ice cream, shot of espresso	6.00
Baileys & ice cream; whippy vanilla ice cream, shot of Baileys (50ml)	7.00	Espresso martini cocktail	11.00

Dessert Wine

Royal Tokaji Gold Label 6 Puttonyos Aszu - Hungry 500ml	125ml	Bottle
	11.00	40.00

Lovely golden shine with plenty of dried fruits. Spicy, mineral, apricot, grapefruit. Very fine, elegant acid provide perfect balance to the high sugar. No sweet aftertaste, but fruits and minerality.

Royal Tokaji is the acknowledged leader of the renaissance of this legendary Hungarian wine, which, in the words of the wine author Hugh Johnson, is "a wine that would make angels sing out loud in praise".