

## While you wait

Six oysters, shallot vinaigrette, lemon, tabasco	18.00	Bang bang cauliflower, honey, sesame seeds, fresh chilli	7.00
Chalcroft farm pork belly bites, apple sauce	7.00	Toasted Pia do ciabatta, marinated olives, dipping oils	7.00
Vegan halloumi fries, sweet chilli	7.00	Cockle popcorn, sarsons vinegar	5.00
		Marinated olives	4.00

## Lunchtime

Mediterranean sourdough ciabatta style sandwiches served with house slaw:

Southern fried chicken, Monterey Jack, gherkin, BBQ sauce	10.00
Roast sirloin of beef, red onion, Stilton	12.00
Fish finger, smashed minted peas & rough cut tartar	12.00
Grilled cumberland sausage, fried onion, English mustard	9.50
Chargrilled courgette & red pepper, vegan halloumi, salsa verde	9.50
Classic BLT	9.00

## Starters & Small Plates

Mini fish cakes, wasabi mayonnaise, rough cut tartar, lemon gel	10.00
Warm quinoa, grilled purple sprouting & beetroot salad, paprika dusted fried tortilla, salsa verde	10.00
Tempura prawns, wasabi mayonnaise	12.00
Toasted crumpet, crab rarebit, poached egg, watercress	12.00
Chargrilled winter vegetable terrine sourdough toast, watercress & toasted seed salad	9.00
Duck liver pâté, rhubarb chutney, ginger crumb, sourdough toast	10.00

## Shellfish

Pan seared scallops, Chalcroft farm pork belly, cauliflower puree	13.00
Half or whole lobster, dressed salad, seasoned fries	27.00 / 47.00
Dressed crab salad, house slaw, seasoned fries	22.00
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

Chalcroft farm cumberland sausages, bubble & squeak mash, onion gravy	16.00
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
Fish & shellfish bouillabaisse, sourdough toast	19.00
Curried butternut squash & spinach pie, mashed potato, vegetable gravy	18.00
Chicken, bacon & leek pie, garlic & herb mash, gravy	18.00
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 or pork belly, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy	19.00
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See boards / ask your server  
for details of daily specials.

## Sides

Skinny fries	5.00 / 7.00	Sauteed spring greens, bacon, sea salt	5.00	Sauteed purple sprouting, chilli & garlic butter	6.00
Big fat chips	5.00 / 7.00	House salad	8.00	Garlic bread / garlic bread & cheese	6.00 / 7.50
Parmesan & truffle oil fries	7.00	House slaw	4.00		

## Desserts

The Colonel; lemon sorbet with Absolut vodka with no vodka	7.00 5.00	Quite simply cake & cream	4.50
Banoffee pie	7.00	Ice cream sundae; chocolate brownie, chocolate sauce, strawberries, strawberry sauce, nuts, cone, cadbury flake	8.00
White chocolate & raspberry cheesecake	7.00	Ice cream cone	3.20
Rhubarb & honeycomb fool	7.00	with a Cadbury flake	3.50
Trio of desserts; banoffee pie, white chocolate & raspberry cheesecake, rhubarb & honeycomb fool	18.00	Affogato; whippy vanilla ice cream, shot of espresso	6.00
		Espresso martini cocktail	12.00
		Baileys & ice cream; whippy vanilla ice cream, shot of Baileys (50ml)	7.00