**FIRST PLATES**

blue cheese sourdough garlic bread topped with herbs 8

asiago oysters sautéed, garlic butter, lemon, asiago cheese 15

panko crumbled salmon hash cakes, baby peas, dill and aioli 15

gunpowder prawns, spicy lobster, beer, tomato & parsley butter 15

salt & pepperberry calamari with shallots, chilli and chargrilled lemon 15

vegan quinoa salad, green beans, courgettes, tomatoes, radish, orange, walnuts, vegan cheese, mint and finished with citrus dressing 12

oyster pink salad, mixed radicchio, chicory, endive, walnut dressing, fried quinoa, shallots, shaved blue & pecorino cheeses 12

handcut kennebeck fries with remoulade 10

**PRINCIPAL PLATES**

battered snapper fillets & hand cut crunchy fries, charcoal lemon, lime mayonnaise

  single fish 23    double fish 29

prawns marinated in evo linguine, garlic chilli cherry tomatoes, white wine & prawn bisque topped with a chargrilled prawn and fried rocket 25

crispy skin B.C. salmon, scorched zucchini, tomato, goats’ cheese and basil 25

New York 5oz steak, caramelized dijon mustard glaze, or no sauce if you prefer 29

spring mushroom linguine, leek, creme fraiche, tarragon and parmesan 20

breaded oystersbaked in butter, tarter remoulade, capers, horseradish, mustard 29

 spicy gunpowder prawns, fresh tomato, garlic lobster butter & beer 29

**Ending on a sweet note**

Wendy’s citrus tart with vanilla gelato 12

crème brulee with seasonal fruit, shortbread biscuit 12

selection of gelato’s 12