



## **LIGHT BITES**

ARTISAN BREAD, MARINATED OLIVES, AGED BALSAMIC, LOCAL RAPESEED OIL	7.50
TRADITIONAL SMOKED SALMON, BUTTERED GRANARY BREAD AND LEMON	9.50
PRAWN COCKTAIL GLASS, CRUSTY GRANARY BREAD	9.50
MACKEREL PATE, WARM TOAST, PICKLED CUCUMBER AND SHALLOT SALAD	8.00

## **MAINS**

SEAFOOD CHOWDER KING PRAWNS, MUSSELS, COCKLES, SMOKED HADDOCK, BACON, ARTISAN BREAD	17.00
CAESAR SALAD HOT SMOKED SALMON 20.00 OR CHAR-GRILLED CHICKEN 17.00 PARMESAN, CROUTONS, BABY GEM, ANCHOVIES, SOFT BOILED EGG	
TUNA NIÇOISE SALAD SOFT BOILED EGG, ANCHOVIES, NEW POTATOES, OLIVES, TOMATOES, GREEN BEANS	19.00
DRESSED CRAB RED ONION AND CHIVE COLESLAW, SOFT BOILED EGG, HOT BUTTERED NEW POTATOES	23.50
RARE BEEF SALAD ASIAN VEGETABLES, NOODLES, CORIANDER, MINT, PONZU DRESSING	23.00
GOATS CHEESE AND ROASTED BEETROOT SALAD WATERCRESS, PICKLED SHALLOTS, TOASTED PINE NUTS	14.00
FRANKEL'S SEAFOOD PLATTER DRESSED CRAB, HOT SMOKED SALMON, PRAWN COCKTAIL, TRADITIONAL SMOKED SALMON, MACKEREL PATE SERVED WITH SALAD BOWL, LOCAL RAPESEED OIL AND CAPER POTATO SALAD, FRESH BAKED BREAD AND DIPS	55.00
HOT DRINKS	3.00
CAKE SLICE	4.00

FOR INFORMATION CONCERNING ALLERGENS, PLEASE SCAN THE QR CODE  
If you need further information on allergens in our food  
please ask a member staff for allergen information.

