

OCTOBER

Starters

Seasonal Soup 6.50

Roasted Cauliflower, Shallot Puree, Chicory Salad ^{8.50}
Gambas Pil Pil, Shelled King Prawns, Sizzling in Oil, Garlic, Chorizo & Chili ^{9.00}
Beef Carpaccio, Pepper Mayo, Crispy Kale, Grana Padano ^{9.00}
Ox Tacos, BBQ Oxtail, Smokey Sweetcom, Crispy Shallots, Grapefruit, Pickles ^{8.00}
Beetroot Gravlax, IOW White Crab, Fennel Ceviche, Croûte ^{9.00}

Mains

I/2 Chicken, Sticky Chinese BBQ Glaze, Sesame Pak Choi, Fries 16.50
Cheeseburger, American Style, Brioche Bun, Relish, Fries 14.00 add bacon 1.00
Grilled Aubergine, Confit Garlic, Pine Nuts, Pomegranate, Feta 13.00
Pappardelle, Wild Mushrooms, Jerusalem Artichoke Cream 14.00
Peter Hannan's Picanha Steak, Seasonal Salad, Fries, Béarnaise 17.50
Caesar Salad, Cos, Chicken Breast, Pancetta, Anchovies, Caesar Dressing, Parmesan 8.00/12.00
Surf n' Turf, Tiger Prawns, Shellfish, Côte de Boeuf, Fries 90.00 for Two
Grilled Lobster, Garlic Butter, Fries, Salad 45.00

Fish

All our fish is bought daily and sourced locally where possible. Please see boards for today's selection.

Sides

Mini Baguettes, Irish Butter ^{3.00} Fries ^{3.50} Seasonal Veg ^{4.00} IOW Panzanella Salad 4.00/8.00
Mixed Leaf Salad 3.50
New Potatoes 3.50

We Kindly ask you not to drink and dive! Children's menu available on request. VAT @ 20% inclusive.

Groups over 12 will have a discretionary 10% service added to their bill

Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients