

MAIN MENU

12PM-9PM

STARTERS

BLACK GARLIC ARANCINI BALLS	6.
Served with roast garlic aioli. (GF available)	
POTTED SHRIMPS	6.
With a burnt leek cracker.	
BELAZU	6.
House spanish mixed olives with garlic, cornichon, sun blushed tomato & boratian onions.(GF available)	
BAKED SCALLOP THERMIDOR	12.
Served with mussels, spinach & sour dough.	
TOMATO & OLIVE TARTARE	7.5.
With crispy shallot & capers. (GF available)	
NDJUA SCOTCH EGG	8.5.
With chilli jam.	

SALADS

House salad mix of raddichio, lollo rosso, endevie & rocket with The yacht house dressing.	
PRAWN & CRAB SALAD	16.
With pickled cucumber & spring onion.	
GOATS CHEESE	13.
Marinated strawberries & candied walnuts.	
HEIRLOOM TOMATO & BURRATA SALAD	13.
With toasted pine nuts.	
CHILLI CHICKEN	14.5.
With roasted cashew & pomegranate.	
GREEK SALAD	12.
Tossed in feta, olives and red onion. Topped with falafel.	

FROM THE SEA

GRILLED WHOLE OR HALF LOBSTER	MP.
Served with salad & fries. (GF available) (Market Price)	
LOCAL CAUGHT WILD SEABASS	25.
With olives, tomato & siarladaise potato. (GF available)	
BAKED SCALLOP THERMIDOR	20.
Served with mussels, spinach, sour dough & fries.	
BEER BATTERED HADDOCK	18.5.
Served with triple cooked chips & marrow fat mushy peas. (GF available)	
MOULES & FRITES	19.
St Austell bay mussels in a traditional white wine garlic & cream sauce. Served with fries. (GF available)	

LITTLE ONES

CHICKEN CHUNKS With fries & beans	8.
FISH FINGERS With fries & peas	8.
SAUSAGE & MASH With peas & gravy	8.
TOMATO & CHEESE PASTA	8.

FROM THE LAND

CHUCK STEAK & SHIN PIE	21.
Slowly braised in stout, with a choice of potato, seasonal vegetables & a rich gravy.	
BLACK GARLIC CHICKEN KIEV	19.
Creamed potato, seasonal vegetables, with garlic & herb butter. (GF available)	
RAS EL HANOUT ROASTED CAULIFLOWER	18.
Served with tofu, giant cous cous & nut dukkah.	
100Z RIBEYE	28.
With triple cooked chips, mushroom, tomato & wedge salad, (GF available)	
Add green peppercorn sauce or café du paris butter.	3.
ABERDEEN ANGUS & MARROW BURGER	17.
In a brioche bun, lettuce, tomato, baconnaise, fries & slaw.	
PLANT BASED VEGGIE BURGER	15.5.
In a brioche bun, lettuce, tomato, avocado, fries & slaw.	

SIDES | EXTRAS

TRIPLE COOKED CHIPS	5.
ADD CHEESE	1.
TRUFFLE PARMESAN FRIES	8.
HONEY ROAST CHANTONNAY CARROTS	7.
ROCKET & PARM SALAD	6.
SEASONAL VEGETABLES	7.

DESSERTS

VANILLA RICE PUDDING	9.
Gently simmered rice in rich madagascar vanilla cream, with tender Yorkshire rhubarb, gently poached in vanilla-infused syrup.	
CARAMELISED BANANA STICKY TOFFEE PUDDING	9.
Lightly salted caramel sauce, with banana ice cream	
WHITE CHOCOLATE & RASPBERRY CRÈME BRÛLÉE	9.
Served with shortbread biscuit	
SUMMER BERRY PAVLOVA	9.
Homemade meringue topped with poached summer fruits, vanilla chantilly & raspberry sorbet.(VG)	
EGG CUSTARD TART	9.
With vanilla clotted cream.	

Disclaimer: The menu is subject to availability. We may occasionally sell out of our more popular dishes & if we do, we'll do our very best to offer you an alternative. Menu descriptions may not include every ingredient. Customers with food allergies are encouraged to ask a member of staff for assistance with choosing their meal. We cannot guarantee that our products are free from nut or nut derivatives.

Dishes including fish may contain bones.
All weights are approximate prior to cooking.