



SET MENU

2 Courses £23 / 3 Courses £28

STARTERS

Mushroom arrancini balls with tomato arrabiata and parmesan V

Cauliflower bites with BBQ sauce Vg GF

Potted crab pâté with toasted sourdough

Crispy calamari with honeyracha sauce

Meatballs with a spicy arrabiata tomato sauce

Toasted focaccia with red pepper and smoked harissa hummus Vg

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MAINS

Chicken schnitzel with fries, parmesan, house slaw, pickled chilli pineapple and a fried egg

Chicken Caesar schnitzel with lettuce, Caesar dressing, anchovies and parmesan

Deckhouse fish and chunky chips with house made tartare and mushy peas

Pan fried seabass with brown rice, kale, quinoa, edamame beans,
red onion, chopped tomatoes and rocket GF

Vegetarian lasagne with garlic and rosemary focaccia V

Vegan Wellington with a spiced carrot, orange and ginger marmalade,
a sprinkle of sunflower seeds, tenderstem broccoli and fries Vg

Shore Smash, two perfectly smashed 3oz beef patties layered with melty
Monterey Jack, in a soft brioche bun with pickles and our ultimate burger sauce

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DESSERTS

Caramelised apple tarte tatin with caramel sauce and vanilla ice cream V

Cheesecake with Biscoff sauce and raspberry sorbet V

Latino style churros served warm with a rich chocolate dip V

Sticky toffee pudding with toffee sauce and vanilla ice cream V GF

Ice cream, 3 scoops GF, chocolate V, vanilla V, salted caramel Vg, raspberry sorbet V

Chocolate truffle brownie with salted caramel ice cream Vg GF

An optional service charge of 10% will be added to your bill. All is shared between our hard-working team. Please ask for it to be removed if you have not received good service. V Vegetarian Vg Vegan GF Gluten Free If you have a food allergy, intolerance, or coeliac disease – please speak to the staff about the ingredients in your food and drink before you order. TA16 / SE06.