



## Starters

<b>Lobster and Shellfish Bisque</b> Finished with crayfish tails and cream	<b>£8.00</b>
<b>Marinated Mediterranean Chicken</b> Mixed leaf salad with olives, cucumber, plum tomatoes, basil leaves, flaked parmesan, pesto	<b>£7.50</b>
<b>Lightly Spiced Deep Fried Tofu and Pan-Fried Cauliflower</b> On Courgette ribbons, sweet and sour sauce	<b>£7.95</b>
<b>Tea Smoked Duck Breast and Duck Liver Parfait</b> Light piccalilli cream, balsamic, melba toast and a plouche of leaves	<b>£8.25</b>
<b>Avocado Cheesecake</b> Avocado, mascarpone cheese, pimentos, onion, chive, roasted hazelnut base, sweet chilli sauce	<b>£8.50</b>
<b>Goats Cheese</b> Pressed dried apricot infused goat's cheese, red wine poached pear, rosary goat's cheese wrapped in a bell pepper and pistachio nut tuile, red wine syrup and a micro leaf salad	<b>£8.95</b>
<b>Crab Meat Coronation Style</b> Fresh crab claw meat bound in a light curried mayonnaise, melba toast grapes and pink grapefruit segments	<b>£7.95</b>
<b>Seafood Gratin</b> Cooked in a light mustard and chervil sauce, gratinated with a parmesan crust	<b>£9.00</b>
<b>Pan Fried King Scallops and Tiger Prawns</b> On asparagus soup, board beans, tomato fillets and pea shoots	<b>£12.75</b>