



Dinner
From 5pm - close



Roasted peanuts	4.00
Wasabi peas	4.00
Marinated olives (v)	4.00
Homemade sourdough loaf & butter	4.50
Garlic bread	4.50
add cheese	2.00

Starters

Soup of the day with homemade bread (v/vg)	6.95
Hummus, grilled pitta, garlic and herb oil, pomegranate (v)	6.95
Chilli and garlic prawns with homemade ciabatta	9.95
Prawn tempura with sweet chilli sauce	8.90
Fresh mussels with white wine, garlic & cream, toasted ciabatta	14.50
Hickory smoked BBQ pork ribs, pickled white cabbage, crispy shallots	9.95
Chicken liver parfait, toasted brioche, fig chutney	8.95
Beetroot and salmon gravlax with horseradish cream & toasted sourdough	9.95
Warm goat cheese salad, honey chilli glaze, roasted peppers & walnuts (v)	9.95/13.95
Mushroom, lentil and walnut pate, sourdough toast (vg)	8.95

Mains

12oz Ribeye, garlic butter, padron peppers, pickled shallots & watercress, chips	28.95
Lamb stew, baby onions & carrots, dauphinoise potatoes, rosemary & red wine jus	23.95
Chicken and olive tajine, couscous and toasted almonds, pomegranate	18.95
Chicken katsu with coconut rice and teriyaki sauce	19.50
Prawn or chicken Thai red curry, coconut basmati rice, prawn crackers (vegan available)	19.95
Grilled pork chop & garlic butter, sautéed new potatoes, green beans, rosemary jus	19.50
Salmon fishcakes with fresh tomato & pepper sauce, watercress	16.95
Pan fried sea bream fillet, olive oil & herb mash, grilled tenderstem broccoli	19.95
Shipyard pale ale battered haddock & chips, garden peas, tartar sauce	17.95
Moroccan baked aubergine, green beans, filo pastry, homemade harissa (vg)	16.95
Grilled halloumi (or vegan patty) burger with spiced avocado, chips (v/vg)	12.95
Cornflake chicken thigh burger, sriracha mayonnaise, hash brown, emmental, chips	14.50
163 beef burger, sriracha mayonnaise, emmental, chips	14.50
add egg or bacon	2.50

Sides all at 4.00

Dauphinoise potatoes
Sautéed new potatoes, garlic and herbs
House salad
Greens of the day
Pierre Koffmann fries
Olive oil and herb mash
Sautéed mushrooms, garlic butter and herbs
Coconut basmati rice

Sauces all at 3.00

Peppercorn sauce
Garlic butter & herbs
Mushroom sauce
Blue cheese
Béarnaise sauce
Red wine & rosemary jus

v- vegetarian vg- vegan gf- gluten free df-dairy free. All dishes may contain allergens.

If you have any concerns, please ask staff for details

Optional 12.50% service may be added