## Weekend Lunch Menu



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

8.95

2.50

Starters 6.95 Soup of the day, with homemade bread (v/vg)6.95 Hummus, grilled pitta, garlic and herb oil, pomegranate (v) 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)

Brunch

Grilled bavette steak, garlic butter, fried egg, pickled shallots & watercress, ch	ips 17.50
Eggs Benedict: toasted muffin, smoked ham, poached eggs, hollandaise	8.95
Eggs Royale: toasted muffin, smoked salmon, poached eggs, hollandaise	9.95
Eggs avocado: toasted muffin, avocado, poached eggs, hollandaise	9.45
Omelette, two fillings(ham/cheese/bacon/mushroom/), chips or salad	11.95
Croque Monsieur or Madame (smoked ham, Gruyère and Dijon mustard, chips or salad	10.50/11.50
Avocado on sourdough, poached egg or roasted tomatoes, toasted seeds	9.95

## Mains

12oz ribeye, garlic butter, padron peppers, pickled shallots & watercress, chips	28.95
Chicken and olive tajine, couscous, toasted almonds, pomegranate	18.95
Prawn or chicken Thai red curry, coconut basmati rice, prawn crackers (vegan available)	19.95
Moroccan baked aubergine, green beans, filo pastry, homemade harissa (vg)	16.95
Salmon fishcakes with fresh tomato & pepper sauce, watercress	16.95
Pan fried sea bream fillet, olive oil & herb mash, grilled tenderstem broccoli	19.95
Lamb stew, baby onions and carrots, dauphinoise potatoes, rosemary jus	23.95
Grilled pork chop & garlic butter, sautéed new potatoes, green beans, rosemary jus	19.50
Shipyard pale ale battered haddock & chips, garden peas, tartar sauce	17.95
Chicken katsu with coconut rice and teriyaki sauce	19.50
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

Sides all at 4.00

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

add egg or bacon Sauces all at 3.00

Peppercorn sauce Garlic butter & herbs Mushroom sauce Blue cheese Béarnaise sauce Rosemary jus

Coconut basmati rice