



# The Menu

## To Start with

- Home baked bread or focaccia with oil £3.75
- Home baked bread with hummus, pesto and tapenade £4.50
- Home marinated olives. £3.25
- Sweet potato fries. £3.50
- Buttered Garlic Mushrooms. £3.75

## Starters or Small Plates

- Seasonal soup of the day, served with home-baked bread £4.50
- Lamb koftas, locally sourced lamb, with tzatziki, sweet chilli sauce and dressed leaves £6.50
- Smoked mackerel fillets, with beetroot, cherry tomatoes, dressed leaves and horseradish crème fraîche. £6.50
- Pan-seared scallops, with fennel puree, samphire and salsa verde £7.50
- Rope grown Mussels, cooked in a coconut and lemongrass sauce £6.50 / £13.00
- Fishcake, served with poached egg and hollandaise sauce. £6.50 / £13.00
- Breaded halloumi sticks, with sweet chilli sauce and dressed salad. £5.50

## Salads

- Greek salad, with feta cheese, tomato, olive, cucumber and rocket. Finished with a basil dressing £5.50 / £11.00
- Roasted flaked trout niçoise salad, with new potatoes, green beans, olives, tomatoes, capers, finished with a soft boiled egg £7.50 / £15.00
- Caesar salad with dressed cos lettuce and prosciutto crisps and croutons £5.75 / £11.50  
(Roast chicken optional £1 / £2)

## Main Plates

- Fillet Steak £24.95
- Rib-eye £19.95  
Served with garlic mushrooms, roast cherry tomatoes, potato wedges and dressed salad. Choose between peppercorn or blue cheese sauce.
- Pork belly, slow roasted, served with a fondant potato, spiced apple sauce, pork reduction and seasonal vegetables £17.95
- Seasonal vegetarian Wellington, with a white wine and cream sauce. Accompanied with local vegetables £15.25
- TSK Burger. Homemade using local ingredients, served in a toasted brioche bun with Hereford hop cheese. Finished with spiced tomato chutney, potato wedges and salad garnish, £14.95
- Sea Bass fillets, served on a salad of shaved radish, courgette, carrots and new potatoes. Dressed in a honey and sesame dressing £16.95
- Day boat caught fish, served with seasonal vegetables and new potatoes, finished with a parsley lemon and caper butter drizzle £16.95

Please ask your server for our special board options

