



SAMPLE DINNER MENU

TO START

Home Baked Bread	£2.50
Haggis Bon Bons Arran mustard mayonnaise <i>Electric Bee, IGT, Produttori Di Manduria, Puglia, Italy</i>	£6.00
Today's Soup of the Day Crusty bread	£6.50
Salt and Pepper Squid Thai dipping sauce <i>Albariño, El Camarón, Galicia, Spain</i>	£7.95
Seafood Chowder crusty bread Haddock, smoked haddock, salmon, prawns, thyme, leeks and cream <i>Domaine Fichet Macon-Burgy Nathan & Valentin</i>	£8.50
Ham Hock and Smoked Chicken Terrine Homemade piccalilli <i>Albariño, El Camarón, Galicia, Spain</i>	£8.50
East Coast Crab on Toast Grilled sourdough, brown crab mayonnaise, white crab meat, lemon oil <i>Pique & Mixe Piquepoul-Terret, Languedoc-Roussillon, France</i>	£8.95
Salmon and Smoked Haddock Fishcakes Basil mayonnaise <i>Domaine Fichet Macon-Burgy Nathan & Valentin</i>	£7.95
Slow Cooked Beetroots Crumbled goat's cheese, toasted hazelnuts, red wine vinaigrette <i>Colombard, Sauvignon Blanc, IGP Côtes de Gascogne, White & Sea, South West, France</i>	£7.50

North Berwick Lobster
grilled in garlic and herb butter
double dipped chips

HALF £27.95 WHOLE £47.95

Chablis, Domaine Michaut Freres, Burgundy, France

Fish and Chips

Haddock in breadcrumbs, battered,
gluten free battered, gluten free breadcrumbs or
grilled in garlic & herb butter

£14.25

Albariño, El Camarón, Galicia, Spain

Rocketeer Seafood Platter

Half lobster, half battered haddock, fishcake,
Salt & pepper squid, sauces, double dipped chips
for one **£35** for two **£70**

Chablis, Domaine Michaut Freres, Burgundy, France

MAINS

Escalope of Corn Fed Chicken Potato fondant, mushrooms, tarragon, baby onions, lardons <i>Colombard, Sauvignon Blanc, IGP Côtes de Gascogne, White & Sea, South West, France</i>	£14.50
Roasted Harissa Cauliflower Steak Cauliflower puree, walnut and caper salsa <i>Pinot Grigio Rosé, DOC, Casa Defra, Cielo e Terra, Veneto, Italy</i>	£12.00
Linguine of Scottish Seafood Mussels, clams, langoustine, roasted cherry tomatoes, saffron aioli <i>Albariño, El Camarón, Galicia, Spain</i>	£15.00
Day Boat Fish	£market price
Slow Cooked Beef Cheeks Champ, charred carrots, red wine sauce <i>Mil Historias Malbec, Bodegas Altolandon, Manchuela, Spain</i>	£16.50
Seared Cod Fillet Saute new potatoes, chorizo, baby spinach <i>Domaine Fichet Macon-Burgy Nathan & Valentin</i>	£15.50

SIDES

House Salad	£3.50
Buttered New Potatoes	£3.00
Asian Style Red Cabbage Slaw	£3.00
Double Dipped Chips	£3.95
Mushy Peas	£2.50

DESSERTS

Passionfruit Posset Raspberry compote, shortbread	£6.95
Milk Chocolate Tart Crème fraiche	£6.95
Warm Rice Pudding Roasted plums	£6.95
Dessert Wine Indomita, Nostros Late Harvest, Casablanca, Chile 2022 Bottle £25.00 125ml £6.90	

FOOD ALLERGIES & INTOLERANCES

**BEFORE ORDERING PLEASE SPEAK TO OUR
STAFF ABOUT YOUR REQUIREMENTS**

**A 10% optional service charge
will be added to your final bill**