

# SAMPLE DAILY MENU

## SHARING BOARDS

Cured meats, char-grilled marinated vegetables, pesto baby mozzarella balls, olive oil crostini, Spanish black pudding bites with chilli oil and balsamic\*  
15.95

Salt and pepper squid, gravalax, lemon and dill crème fraîche, smoked salmon, oysters au naturel and olive oil crostini\*  
17.95

Char-grilled marinated vegetables, sun-blushed tomato hummus, pesto baby mozzarella balls, olive oil crostini and mixed olives\*  
13.95

## STARTERS

Orocco fish cake with homemade tartare sauce  
6.20

Mushroom and thyme parfait, shallot and cider vinegar chutney and melba toast\*  
5.80

Soup of the day served with bread\*  
4.15

Salt and pepper squid with lime and roasted garlic aioli  
5.95

Game terrine with pickled mushroom chutney and crostini\*  
5.95

Fish soup with croutons, Gruyère and rouille\*  
5.25

Fritto misto with lime and roasted garlic aioli  
5.95

## SHELLS

### OROCCO OYSTERS

Fine selection of natural oysters with a choice of dressings: Shallot and red wine vinegar or chilli, coriander and lime zest\*  
Rockefeller: grilled with spinach, bread crumbs and butter sauce  
Single 2.00 6 oysters 9.95 Dozen 19.95

### MUSSEL POTS

White wine, cream, garlic and parsley\*  
Thai red curry\*  
Bacon and blue cheese\*  
Small 7.95 Large 13.95

## FROM THE CHAR-GRILL

Lamb steak on new potatoes, broad beans, peas and kale with a lemon garlic and herb gremolata\*  
12.95

Sirloin steak with hand cut chips, peppercorn sauce and house salad\*  
8oz 19.95 - 12oz 25.95

## MAINS

Smoked haddock on creamed mash with soft poached egg and a mild cheese sauce\*  
11.95

Beetroot and lemon risotto with grilled goats cheese\*  
10.95

IPA beer battered haddock with crushed peas, hand cut chips and tartare sauce  
12.50

Linguine with crab in a tomato, chilli, parsley and garlic sauce  
13.95

Caribbean jerk chicken breast with sweetcorn relish and sweet potato fries\*  
11.95

Fillet of salmon with new potatoes, asparagus, spinach and Béarnaise sauce au gratin\*  
12.85

## SANDWICHES

Char-grilled minute steak on toasted ciabatta, melted Swiss cheese, caramelised onion jam and English mustard mayonnaise  
9.95

Barbecue pulled pork on a brioche bun with coleslaw  
9.75

Toasted ciabatta with brie, cranberry and rocket  
8.95

*All served with hand cut chips and house salad*

## SIDES

Hand cut chips with garlic aioli 3.25

New potatoes with herb butter\* 3.45

Wilted greens\* 2.95

Chilli and garlic green beans\* 3.95

House salad\* 3.20

Buttered heritage carrots\* 3.50

## DESSERTS

Dark chocolate bar, crushed pistachios, candied orange and orange sorbet\*  
5.95

Please ask your server for today's crème brûlée\*  
5.95

Sticky toffee pudding with salted caramel sauce and vanilla bean ice cream  
5.95

Passion fruit cheesecake with pineapple coulis and mango sorbet  
6.20

A selection of fine cheese with peach compote and oatcakes\*  
8.95

*Dishes marked with an \* are or can be served gluten free. Please let us know if you have any allergies, as not all ingredients are listed on the menu descriptions. All prices are inclusive of VAT at the standard rate.*

*We accept Euros and Dollars, exchange rate is at reception.*