

Lunch

oroocco pier

Selection of warm bread served with flavoured butter, olive oil and balsamic vinegar
2.95

Marinated olives
3.95

Starters

Crab, rocket and avocado salad with lime and chilli dressing
6.35

Black pudding, smoked pancetta and new potato salad with a warm mustard and apple dressing
5.95

Fish soup with rouille, croutons and gruyère
5.95

Salt and pepper fried squid with lime and roast garlic aioli
5.50

Pork and pistachio terrine served with homemade piccalilli and sourdough bread
4.95

Soup of the day served with bread
3.25

Wild mushroom, thyme and garlic crostini
4.35

Grilled split langoustines in butter, lemon, garlic and parsley
12.95/19.95

MUSSEL POTS

White wine, parsley, garlic and shallot
5.15/10.95*

Thai red curry
5.95/10.95*

Provençal
5.95/10.95*

**Perfect pairing: our mussel pots are great with a chilled bottle of Leffe Blonde beer imported from Belgium. Complete the 'moules frites' experience with a bowl of our famous puffy chips.*

OYSTERS

Natural, on ice with red wine vinegar and shallot dressing
6 or 12
8.95/17.50

Oysters kilpatrick: grilled with bacon, shallots and parsley
8.95

Mains

Smoked haddock on leek mash with soft poached egg and cheese and chive sauce
9.95

Blackened ribeye steak with tomato salsa, mixed salad and puffy chips
14.95

Char-grilled loin of pork with sage butter and spiced apple chutney on bubble and squeak
8.95

Venison sausage served with black pudding, creamy mash and a red wine and redcurrant gravy
8.95

Prawn, pineapple and coconut curry served with coriander rice
9.95

Beer battered catch of the day served with minted mushy peas, puffy chips and tartare sauce
10.95

Lamb tagine on herb and lemon cous cous with mint yogurt and flat bread
9.50

Penne pasta with roasted butternut squash, feta, rocket and black olives
8.95

Bang bang chicken on sesame fried noodles, coriander, bean sprouts and pak choi
8.95

Baked sea bass with a buttered lemon and parsley sauce on new potatoes, wilted spinach and asparagus
8.95

SANDWICHES

Char-grilled marinated minute steak with caramelised onions on ciabatta*
7.25

Tandoori chicken wrap with iceberg and mango chutney*
6.25

Char-grilled Mediterranean vegetables, mozzarella, sun-dried tomatoes and pesto on foccacia*
6.25

**Perfect pairing: great with a bowl of today's soup or our famous puffy chips.*

SIDE ORDERS

Wok fried vegetables	2.45
Green beans with pancetta	2.45
Roast rosemary and garlic potatoes	2.45
Puffy chips	2.45
Mixed salad	2.45
Garlic bread	1.95

Desserts

Sticky toffee pudding with vanilla ice-cream
5.25

Poached pear with gingerbread and mascarpone cream
4.95

Today's cheese selection
6.25

Lemon and amaretti cheesecake with blackberry coulis
5.25

Salted caramel and chocolate torte
5.25

Raspberry and Glayva crème brûlée with shortbread
4.95