

TAPAS

5 dishes to share for £35.95*

Tapas are designed to be shared - All your favourite flavours in a handful of dishes
Dishes marked with a * are not included in our sharing tapas offer

Halloumi & Chorizo 🍷 7.80 Grilled halloumi, spicy chorizo, spinach	Chicken Yakitori Skewers 🍷 7.55 Soy & ginger marinade, sesame seeds	Polpette 🍷 7.55 Fresh baked meatballs, melted mozzarella roast tomato & pepper sauce
Arancini Pomodoro 🍷 6.95 Mozzarella, parmesan & mushroom risotto balls, tomato & fresh basil sauce	Tempura Veg 🍷 6.55 Pieces of fresh veg covered in a light crispy tempura batter, honey & soy dip	Thai Basil Chicken 7.85 Stir fried minced chicken, fresh green chilli, rice, topped with a fried egg
Steamed Mussels 🍷 8.25 Black mussels, garlic, white wine	Chicken Parmo Hot Shot 7.55 Fresh chicken breast, cheddar, mozzarella béchamel, jalapeños, chorizo, garlic sauce	Trio of Sliders* 9.75 Mini slider buns, juicy chuck steak patties pulled pork, melted monterey jack cheese
Crispy Belly Pork & Black Pudding 8.15 Slow cooked belly pork, minted pea purée, Doreen black pudding bon bon	Garlic & Ginger Chilli Beef 🍷 8.65 Jasmine rice	Spanish Hummus 🍷 6.75 Toasted pumpkin seeds, smokey paprika salt flakes, olive oil, flatbread
Tempura King Prawns* 8.75 Honey, soy & sesame dip, fresh chilli	Chilli Cauliflower Wings 🍷 7.25 Spicy cauliflower florets, spring onions sour cream & chive dip	Chilli Panko Halloumi 🍷 7.55 Chilli & breadcrumb coating, mango chutney
Salt & Pepper Squid 8.45 Lime mayo	Patatas Bravas 🍷 7.25 Potato cubes, aioli sauce, grated manchego cheese, roast tomato sauce, fried egg	Sticky Belly Pork Bao Buns 8.55 Teriyaki sauce, asian slaw, spring onions
Craster Smoked Fish Bake 8.55 Smoked haddock oven baked in parmesan & cream, herbed dipping croutons	Korean Pork Ribs 8.35 Korean barbecue sauce, jasmine rice	Thai Green Curry (spicy) Jasmine rice Vegetable 7.65 Prawn* 8.75
Pork & Chorizo Scotch Egg 7.55 Romescosauce	Gambas Pil Pil 🍷 8.15 Chilli, roasted garlic, olive oil, paprika lightly toasted bread	

SIDES

Focaccia & Oil 🍷 3.75 Warm focaccia, olive oil, balsamic	Cheesy Garlic Sourdough Flatbread to share 🍷 6.95 Freshly made to order
Tomato & Garlic Bruschetta 🍷 4.95 Lightly toasted sourdough, cherry tomatoes, olive oil & garlic, balsamic dressing, parmesan	Edamame Beans 4.95 Chilli & garlic salt
Chips with Dips 🍷 4.45 Triple cooked chips, selection of dips	

FOOD ALLERGIES AND INTOLERANCES If you suffer from an allergy or food intolerance please let us know before ordering, so we can advise you. Our kitchen is not a nut or allergen free environment. Some dishes may vary slightly depending on availability as we aim to source the majority of our produce fresh, seasonal & local.

🍷 VEGAN 🍷 VEGETARIAN 🍷 GLUTEN FREE

SURF 'N' TURF

OYSTERS

Fresh Oysters 4.00 each

Freshly shucked - classic mignonette - plain - tabasco

CHOOSE YOUR TURF

ADD YOUR SURF

ADD A SIDE

8oz Fillet Steak 34.95 Prime English fillet, crispy onion fritter, steak butter, garlic & herb mushrooms, cherry tomato fondu	King Prawns +13.95 3 King prawns & shrimps sautéed in butter	Triple Cooked Chips <i>included</i>
8oz Bistro Rump Steak 24.95 Prime English fillet, crispy onion fritter, steak butter, garlic & herb mushrooms, cherry tomato fondu	Half Lobster +26.95 Fresh half lobster with claw	Skinny Fries <i>included</i>
10oz Rib Eye 31.95 Prime English fillet, crispy onion fritter, steak butter, garlic & herb mushrooms, cherry tomato fondu	Mussels +8.45 Garlic, white wine	Shrimp Fries +5.95 Gambas prawns, garlic, Swiss cheese
Cornfed Chicken Supreme 18.95 Skin on roast chicken breast (bone in), crispy onion fritter, garlic & herb mushrooms, cherry tomato fondu	Calamari +9.25 Lightly battered baby squid	Halloumi Fries +4.95 Thick cut, in crispy panko crumbs
		Spiced Sweet Potato Chips +2.95 Thick hand cut chips

Enjoy our speciality Surf 'n' Turf how you like it. Let us know how you like your steak. Our lobsters are sourced fresh and local and steamed to juicy perfection.

CHOICE OF SAUCE 2.95 each

Garlic Butter / Garlic & Parmesan / Peppercorn / Blue Cheese / Diane / Sriracha

CHEF'S SPECIALS

Lobster (Fresh) Sharing Platter 87.95 Whole lobster with claws*, black mussels, King prawns, whitebait, calamari, salmon cakes, baby squid, Lindisfarne oysters, selection of dips, triple cooked chips	Lamp Room Seafood Broil To Share 96.95 Fresh lobster including claws, crab claws, king prawns, scallops, mussels, shrimp, cajun sausage, cherry tomatoes, corn on the cob, potatoes, garlic butter & lobster bisque sauce. Served with freshly made garlic sourdough dipping soldiers
Lobster (Fresh) Platter for One 46.95 Half lobster with claw*, black mussels, King prawns, calamari, baby squid, Lindisfarne oyster, selection of dips, triple cooked chips	XL Mixed Grill 34.95 5oz bistro rump, baby back ribs in BBQ sauce, thick cut bacon chop, grilled sausages, grilled chicken, triple cooked chips coated in parmesan, salt & pepper, mushrooms, vine tomatoes, large crispy onion rings, fried eggs, peppercorn sauce
Fresh Lobster <i>half 33.95 / whole 60.95</i> Fresh lobster with claw*, shrimp fries - (skin on fries, shrimps, spring onions, chilli flakes, melted Swiss cheese), salad bowl	
Grilled Seabass 21.95 Cherry tomato & courgette risotto, buttered samphire	

*Lobsters are dressed with a choice of - Garlic & Parmesan, Garlic Butter, Hot Sriracha or Simply Plain. Some dishes may vary slightly depending on availability as we aim to source the majority of our produce fresh, seasonal & local



SCAN FOR ALLERGENS