

Small Plates

Crab & Curry Leaf Broth 9

Sweetcorn | Crab Dumpling | Warm Baguette

Grilled King Prawns 9

Lemon | Garlic Butter | Parsley | Smoked Paprika | Crusty Bread

Smoked Fish Board 11

Salmon | Eel | Trout | Mackerel | Potato Salad | Pickled Cucumber | Bread

Classic Prawn Cocktail 8

Bloody Mary Ketchup | Crevette

Chicken Liver, Tarragon & Mushroom Paté 7.5

Apple & Date Chutney | Toasted Baguette

Mezze Board 7.5 (Vg)

Mozzarella Fries | Hummus | Avocado Whip
Sun Blush Tomatoes | Olive Bread

Main Plates

Roast North Sea Hake 18

Potatoes Bravas | Green Beans | Chorizo

Smoked Haddock 16

Fish Cream | Creamy Mash | Greens & Poached Egg

Roast Skate 19

Nutty Brown Shrimp & Caper Butter | Hand Cut Chips

Salmon & King Prawn Curry 18

Coconut Rice | Mango Chutney | Spinach Bhaji & Naan

Beer Battered Fish 14

Hand Cut Chips | Pea Ketchup

Steamed Mussels 15

White Wine, Garlic & Cream | Crusty Bread & Skinny Fries

Dry Aged Rib Eye Steak 25

Steak Ketchup | Rosemary Chips | Flat Mushroom

VeGee Plates

Spiced Beetroot & Falafel Slider 14

Harissa | Feta | Truffle Sweet Potato Fries (Vg)

Caribbean Jerk Sweet Potato & Black Bean Curry 14

Rice & Peas (Vg)

House Battered Phish 14

Garden Pea Ketchup | Hand Cut Chips (Vg)

Sides

Sesame Fried Greens 3

House Salad 3

Salted Rosemary chips 3

Truffle Oil Sweet Potato Fries 3

Side of Bread 1.5

Some Dishes May Contain Nuts Soy & Gluten

If You Have Any Food or Drink Allergies

Please Inform our Staff Who Will be Pleased to Help

Bookings 01502 219956

Tapas

Oyster Shot 3

Lemon Wedge | Tabasco

Today's Bread 4 (Vg)

House Olives | Olive Oil | Balsamic

Crispy Whitebait 4

Smoked Paprika Aioli

Salted Cockle Popcorn 4

White Pepper | Malt Vinegar

Olives & Anchovies 4

House Fish Cakes 5

Tartare Sauce

Smoked Cods Roe 5

Lemon Oil | Toasted Baguette

Pudding Plates

Vegan Options Available

Dutch Apple Strudel 7

Fresh Custard

New York Baked Cheesecake 7

Blueberry Compote

Chocolate Guinness Cake 7

Coffee Ice Cream | Warm Chocolate Sauce

Ronaldo Ice Cream 3 Scoop 6 (Vo)

Vanilla seed | Salted Caramel | Choc Chip

Strawberry | Pistachio

Sorbet 3 Scoop 6 (V)

Blackcurrant

Rhubarb | Mango

Cheese Board 9

House Selection of Cheese

Crackers | Pickled walnuts | Chutney & Fruit

Prices & Dishes May Change Without Notice

Food Served Tues-Sat 12—2pm & 6-9pm

Sunday 12am-4pm

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