

APÉRITIFS

Bortolin Angelo, Prosecco £8.50

a lovely soft sparkling wine with a good persistent mousse

Raspberry Bellini £9

prosecco, raspberry

Grand Mimosa £9.50

Grand Marnier, orange juice, prosecco

Aperol spritz £8

classic Italian prosecco spritz

Hugo spritz £8.50

elderflower liqueur, prosecco, soda

Limoncello £8.50

Limoncello, prosecco, soda

APPETIZERS

Bread & Oil (vg) £5.50

focaccia and sourdough with olive oil and balsamic dip

White boquerones (gf) £6

anchovies marinated in oil with citrus and pink peppercorns

Charcuterie Plate (gf*) £16

Italian charcuterie, bread, pickle selection

Mixed olives (gf, vg) £5

marinated olives and antipasti

Dorset escargot (gf) £9

6 snails with classic garlic and parsley butter

Baba ghanoush (gf*, vg) £8

Lebanese aubergine dip with flatbread

OYSTERS

Ask your server for today's variety, all served with mignonette dressing and Tabasco sauce over ice

Three £12

1/2 Dozen £20

Dozen £36

STARTERS

Scallops on the shell (gf*) £14

baked king scallops on the shell with nduja and herb crumb

Mackerel pate (gf*) £9

with cucumber, radish and red onion pickled salad with crusty bread

Calamari (gf) £9

dusted and fried baby squid with lemon aioli

Chicken wings £9

marinated Greek style chicken wings, mint yoghurt, honey, pomegranate

Gambas Pil Pil (gf) £9

king prawns in garlic chilli oil, crusty bread

Pulpo gallego (gf*) £12

traditional cold Galician dish of potato and octopus seasoned with sea salt and paprika

Bruschetta (vg) £7

classic bruschetta made with heritage tomatoes

PLATTERS

Royale Fruit di Mare (on ice) (gf*) £130

whole lobster, 12 oysters, mussels, clams, dressed crab, prawns, langoustines, 2 spider crab claws, lemon aioli, mignonette, crusty bread

Norbar Fruit di Mare (on ice) (gf*) £80

Half lobster, 4 oysters, mussels, clams, dressed crab, prawns, langoustines, lemon aioli, mignonette, crusty bread

Nip and cluck (gf) £80

whole grilled lobster and a whole roasted corn fed chicken, koffman fries, roasted new potatoes, sauces, bistro salad

Deluxe seafood platter (hot) (gf) £120

whole lobster, 6 oysters gratin, mussels, clams, prawns, langoustines, scallops, whole sea bream, garlic butter

Norbar seafood platter (hot) (gf) £65

Clams, prawns, langoustines, scallops, whole sea bream, garlic butter

Tomahawk steak (gf) £80

tomahawk steak, Koffman fries, crushed new potatoes, confit garlic, blistered tomatoes, garlic butter, truffle butter, Bearnaise sauce, peppercorn sauce, bistro salad **add half lobster £22**



CHILDREN'S MEALS

Chicken goujons £7

battered chicken goujons, frites, peas

Minute steak (gf) £10

frites, broccoli

Mini Moules (gf) £11

small portion of moules mariniere, frites

Calamari (gf) £9

lightly dusted calamari, frites

Gnocchi £7

Tomato and mozzarella gnocchi

Half lobster (gf) £22

half a Cardigan bay lobster, garlic butter, frites

CHILDREN'S DESSERT

Ice Cream £3

Two scoops of Mario's ice cream, choose from vanilla, strawberry and cream, or chocoholic

FROM THE SEA

Moules mariniere (gf*) £22

St Austell bay Cornish mussels in classic white wine sauce with focaccia

Cardigan Bay lobster frites (gf) £45

garlic butter, Koffman fries

Dressed crab (gf*) £23

dressed Devon crab, salad, lemon aioli, potato salad

Seafood linguine £28

prawns, mussels, calamari in a light garlic, tomato and chilli white wine sauce

FROM THE LAND

Rib-eye 10oz (gf) £30

Koffman fries, tomatoes, confit garlic, garlic butter, rocket and parmesan **add half lobster £22**

Corn fed roast chicken (gf) £24

1/2 a chicken marinated with lemon and herbs, new potatoes and dressed leaves

Mozzarella pesto arancini (v) £16

heritage tomato, garlic, caper and olive sauce

Seabass (gf) £19

fillet of seabass with Sicilian cherry tomato sauce and samphire

Herb crusted cod £22

herb crusted cod loin with prawn velouté

Plaice (gf) £21

whole fillet of plaice with clams, in lemon and caper beurre noisette

Whole sea bream (gf) £24

Moroccan spiced sea bream in a sauteed schlada and olive sauce

Pork cutlet (gf) £24

marinated in herbs and spices, with new potatoes and chorizo, edamame bean, veal jus

Gnocchi (v) £16

sun dried tomato pesto, spinach, blistered tomato sauce, Pecorino

Mushroom risotto (gf, ve) £16

wild mushroom risotto with miso, white wine and parsley oil

SIDES

Buttered greens (gf, v, vg*) £5

sugar snap peas and tender stem broccoli

Potato salad (gf, v) £5

potato, egg, dill, capers, gherkins and parsley in mayonnaise

DESSERTS

Chocolate truffle mousse (vg) (gf) £8

Blood orange sorbet, chocolate sauce

Elderflower panna cotta (gf*) £9

topped with mixed berries

Lemon tart £8

creme fraiche, fresh raspberries

Koffman fries (gf, vg) £5

seaweed salted

Classic bistro salad (gf, vg) £5

simply dressed mixed lettuce leaves

Roasted new potatoes (gf, vg) £5

roasted Italian style potatoes

Pear frangipane (v) £8

Chantilly cream

Creme brulee (gf*, v) £8

raspberry and white chocolate

Welsh cheeseboard (v) £10

Perl Las, Perl Wen, Rosckstar cave aged cheddar, Cradoc's crackers, apple and tomato chutney

Please always inform your server of any allergies or intolerances before placing your order
(v)-Vegetarian, (vg)-Vegan, (gf) - Gluten free, *On request

WHITE WINE

	GLASS 175ML	BTL
Pattersons, Select Reserva, Chardonnay, Australia	6.50	25
Terrazze della Luna, Trentino, Pinot Grigio, Italy	6.50	26
Domaine Saint Paul, Languadoc, Viogner-Marsanne, France		28
Monte Velho Branco, Alentejo, Portugal	7.50	30
Domaine de La Madone, Languadoc, Picpoul de Pinet, France		30
Allan Scott, Marlborough, Sauvignon Blanc, New Zealand	8	33
Eugene Klipfel, Alsace, Pinot Gris, France		34
Sepp Moser Estate, Niederosterreich, Gruner Veltliner, Austria		34
Gwinllan Y Dyffryn, Vale Vineyard, Denbigh, Solaris, Wales		35
CUNE, Rioja Blanco, Spain		35
La Chiara, Figini Gavi del Comune di Gavi, Gavi, Italy		36
Bodegas Gallegas, Rias Baixas, Albarino, Spain		37
Riesling Trocken, Rings, Pfalz, Reising, Germany		40
Louis Latour, Macon-Lugny, Burgandy, France		44
Charton Trebuchet, Chablis Prem Cru Beauroy, France		55

ROSE & ORANGE

	GLASS 175ML	BTL
Twisted House, California, Rose, USA	6.50	25
Recas Estate, Orange Natural Wine JP, Romania	7.50	30
Foncalieu, Coteaux d'Ensérune, Languedoc, Piquepoul Rosé, France	8	33
No 1 Rosé, Coteaux d'Aix-en-Provence, Domaine Pey Blanc		45
No 1 Rosé, Coteaux d'Aix-en-Provence, Domaine Pey Blanc, Magnum		75

SPARKLING

	GLASS 175ML	BTL
Bortolin Angelo, Prosecco, Valdobbiadene DOCG, Italy	8	33
Joseph Perrier Cuvée Royale, Brut Champagne, France		55
Joseph Perrier Cuvée Royale Rosé, Brut Champagne, France		60
Bollinger Special Cuvee, Champagne, France		80
Laurent Perrier, Rose, Champagne, France		90

RED WINE

	GLASS 175ML	BTL
Stones Throw, Shiraz, Australia	6.50	26
Chateau Pontet Nivelle, Bordeaux, France	6.75	27
Casa Santiago, Curico Valley, Cabernet Sauvignon, Chile		27
Lupo, Meraviglia, Tre Di Tre, Puglia, Italy	7	28
Domaine Astruc, Pays d'Oc, Merlot, France		30
Mediceo, Chianti DOCG, Italy		30
Malbicho, Malbec, Uco Valley, Mendoza Argentina	7.75	32
Cune Seleccion, Sumiller, Rioja Reserva, Spain		33
Pacto Palhete, Carvalho Martins, Douro Tinto, Portugal		34
Jules De Souzy, Beaujolais, Fleurie, France		36
Castello di Argiano, Toscana, Sesti Grangiovese, Italy		37
Tohu Whenua Awa, Marlborough, Pinot Noir, New Zealand		40
Terrasses De Tour, St Christophe, St Emiliion, Grand Cru Bordeaux		45
Chateuneuf Du Pape, Victor Berard, Rhone Valley, France		55
Tenuta Neirano, Barola, Italy,		60



SWEET

	100ML	BTL
Moscatel, Vistamar, Chile	6	20
Sauternes, Chateau les Mingets, France		30

125ml Glasses available on request