

SPECIALS MENU EXAMPLE KEEP UP TO DATE ON SOCIAL MEDIA

STARTERS

CHARGRILLED OCTOPUS ON A OLIVE, ORANGE, POTATO AND CHORIZO SALAD

MAIN COURSES

FISH PIE

ASIAN STYLE MUSSELS, COOKED IN COCONUT MILK, CHILLI & FRESH CORRIANDER SERVED WITH CHARGRILLED SOURDOUGH

DORSET PALORDE CLAM SPAGHETTI WITH FRESH HERBS, LEMON JUICE & OLIVE OIL

LAMB KEBAB ON A CHARGRILLED FLATBREAD WITH HARISSA MAYONNAISE

DESSERTS

PISTACHIO TIRAMASU

GFO - GLUTEN FREE OPTION AVAILABLE GF - GLUTEN FREE V - VEGETARIAN VEO - VEGAN OPTION A AILABLE