Starters

Fried King Prawns with Garlic £9.00

Prawn Cocktail £9.00

Deep-fried Wholetail Scampi £8.00

Deep-fried Mushrooms & Garlic Dip £7.00

Chef's Chicken Liver Pâté £8.00

Home-made Soup of the Day £6.00

Deep Fried Camembert with Cranberry Sauce £7.50

Crab & Prawn Stack £12.00 Layered Prawns in sauce & Crab meat

Taste of the Sea £10.00 Smoked Mackerel, smoked Salmon, Prawns, Lumpfish Caviar, Horseradish sauce

Mushrooms in a Cream & Basil Sauce on Homemade Toast £7.00

Scallops served with Black Pudding, Bacon & Garlic Butter £10.00

Fresh Moules Mariniere £9.00

Main Course

Colmans Classic £30.00 Fillet Steak with a Diane sauce & a hint of wholegrain mustard.

Streaky Leeky Fillet £30.00 Fillet Steak with a bacon, leek, wine & cream sauce.

Fillet Steak with plain wholetail scampi finished with garlic butter.

Royal Surfer £33.00 Fillet Steak with Tiger Prawns & coconut based Thai sauce.

Champagne Charlie £34.00 Fillet Steak with scallops cooked in Prosecco, pink peppercorns & lemon.

King Neptune Fillet £41.00 Fillet Steak served with half a lobster & sauce of your choice.

Chicken with Tarragon or Bacon, Leeks & Cream Sauce £20.00

Sirloin Steak £23.00

Fillet Steak £27.50

Fillet Steak Diane £30.00

Fillet Peppered Steak £30.00

Fillet Steak and Stilton £30.00 Fillet steak in a rich creamy stilton cheese sauce.

Filby Bridge Land and Broad £32.00

Fillet steak with prawns in a onion, garlic, mushroom, white wine, cream and tomato sauce, topped with a butterflied Crevette Prawn.

Beef Stroganoff £29.00 Thin slices of fillet steak in brandy, fresh cream, white wine and mushroom sauce, paprika pepper, saffron rice.

> Tournados Rossini £30.00 Served on a crouton with pate and a rich red wine jus

Lamb Shank with Herb Gravy £22.00 Served with mashed potato & herb gravy.

Roast Duck with orange sauce £24.00 roast duck with orange segments and orange and sherry sauce.

all include a selection of vegetables, grilled tomato and mushrooms

all steaks weigh at least 8oz before cooking

Main Course Fish

Deep-fried Wholetail Scampi Tartare and Side Salad £18.00

Poached Salmon Fillet with Hollandaise Sauce £18.00

Fried King Prawns with Garlic £22.00

Grilled Lemon Sole £22.00

Monkfish and Garlic Butter £26.00

Fish Mix Grill £25.00 Skate, sea bass & lemon sole with garlic or lemon butter.

Lemon Sole St Jacques £28.00 lemon sole off the bone served with scallops & finished with cheese sauce or lemon butter.

Shellfish & Seafood Platter £40.00 half lobster, mussels, king prawns, plain wholetail scampi, fresh fish finished with garlic or lemon butter.

1lb Lobster with sauce £40.00

 $Lemon\ Solwalski\ \pounds 28.00$ lemon sole off the bone served with lobster & finished with lemon butter or a cheese sauce.

Sea Bass Fillets With Lemon Butter £18.00

Grilled Skate Wing With Black Butter & Capers £21.00

Sea Bass with Thermidor & Prawn Sauce £22.00

Main Course Vegetarian

Vegetarian Lasagne £16.00 Pasta with peppers, mushrooms, aubergines, courgettes, onion and garlic in tomato sauce.

Vegetable Stroganoff £17.00 Vegetables in Brandy, fresh cream, white wine and mushroom sauce, paprika pepper, saffron rice.

Rogan Josh Mild Vegetable Curry £17.00

Baked Spinach, Tomato and Brie £17.00 Layer of baked spinach, sliced brie, sliced tomatoes, topped with parmesan cheese.

Desserts

see today's board for Dessert Specials