

# THE SHORE

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## To start

### **Soup**

Vegetable of day 4.00 or Brown onion 4.75

### **6 West coast Oysters**

Natural or Baked 8.50/9.00

### **Mussels**

White wine & cream 5.75

### **Ham hash cake**

Poached egg & hollandaise 5.45

### **Asparagus (v)**

Poached duck egg, sun blushed tomato dressing 7.50

### **Queen scallops**

Roast red pepper & almond 7.50

### **Confit chicken & foie gras terrine**

Vegetables a la greque 7.00

### **King prawn ravioli**

Fennel & chervil salad, prawn bisque 7.50

## For mains

### **Lamb rump**

Fondant potato, wild garlic, roast cherry tomatoes, beetroot crisps 16.50

### **Hake**

Chickpea, aubergine, preserved lemon, roast pepper ragout 12.00

### **Pigeon**

Gnocchi, French peas, char grilled baby gem 14.00

### **Salmon**

Herb risotto, broad bean & mint pesto 13.50

### **Sea bass**

Jersey royals, white asparagus & spinach, chorizo & tomato salsa 15.50

### **Sirloin Steak**

Garlic butter, chips, mushroom, tomato, rocket 19.50

### **Fish of the day**

Lyonnais potatoes, wilted greens, béarnaise sauce (market price)

## Sides

Mushy Peas 1.50

Mashed potatoes 2.50/ Chips 2.75

French peas 2.75

Wilted spinach 3.00

Jersey Royals with mint butter 3.50

## Salads

Rocket & Parmesan 3.50

Plum Tomato, Basil 3.00

Mixed Salad 3.00

A 10% service charge will be added to tables of 6 or more & all outside tables.

Please advise your server if you have any food allergies.

Some game dishes may contain traces of shot.

(v) = vegetarian