

WINES BY THE GLASS

125ml/175ml/250ml

White

Chardonnay, Red Rock, South Eastern Australia

3.25/4.60/6.50

Sauvignon Blanc, Santa Rosa, Chile

3.40/4.85/6.80

Pinot Grigio, Botter, Veneto, Italy

3.60/5.05/7.20

Chenin Blanc, De Waal, South Africa

3.80/5.20/7.40

Sauvignon Blanc, Mill Road, New Zealand

4.00/5.60/8.00

Red

Shiraz, Red Rock, South Eastern Australia

3.25/4.60/6.50

Cabernet Sauvignon, Santa Rosa, Chile

3.40/4.85/6.80

Tempranillo, Doña Victorina, Spain

3.60/5.05/7.20

Pinotage, Still Bay, South Africa

3.80/5.20/7.40

Merlot, Ca'lunghetta, Italy

4.00/5.60/8.00

Rosé

Fairtrade Rosé, Still Bay, South Africa

3.40/4.85/6.80

Zinfandel, Willowood, California

3.40/4.85/6.80

Pinot Grigio Blush, Ca'lunghetta, Italy

3.60/5.05/7.20

Sparkling Wine

Prosecco, Italy

4.35/n.a/n.a

Pinot Grigio, Blush Spumante

4.65/n.a/n.a

Non Vintage Champagne

Veuve Pelletier & Fils Brut N.V.

7.95/n.a/n.a

PERFECT PAIRING

A glass of our Chenin Blanc (De Waal, South Africa) is excellent with natural oysters or any of our other shellfish dishes.

OYSTERS

Six 8.95 / Twelve 17.50

Natural, on ice with red wine vinegar and shallot dressing

Oysters kilpatrick

Grilled with bacon, shallots and parsley

8.95

Half pint of shell on prawns with seafood

dressing

6.95

Grilled split langoustines in butter, lemon, garlic and parsley

Five 12.95 / Ten 19.95

Black tiger prawns in garlic and chilli oil

Small 5.95 / Large 11.95

Crab cakes with lime and garlic aioli

6.35

MUSSEL POTS

Small 5.15 / Large 10.95

White wine, parsley, garlic and shallot *or*
Chilli, coconut milk, lemongrass, ginger and coriander *or*
Tomato, garlic, parsley and cream

Fish soup with rouille, croutons and gruyere

5.95

Salt and pepper fried squid with lime and roast garlic aioli

5.50

Breaded scampi served with minted mushy peas, puffy chips and tartare sauce

14.95

Char grilled rib steak with bearnaise sauce, mixed salad and puffy chips

16.95

Prawn, pineapple and coconut curry served with coriander rice

12.95

Beer battered catch of the day served with minted mushy peas, puffy chips and tartare sauce

14.95

Wok fried prawns, scallops, noodles, sesame seeds coriander, bean sprouts, oyster sauce and pak choi

13.95

West coast lobster thermador with tomato and herb salad

27.95

Roast shellfish platter

Scallops, prawns, langoustine, oysters, mussels, half lobster and clams in garlic, parsley and lemon butter

29.95

SIDE ORDERS

Green beans with pancetta

2.45

Puffy chips

2.45

Mixed salad

2.45

Wok fried vegetables

2.45

Roast rosemary and garlic potatoes

2.45

Garlic bread

1.95

COCKTAILS

Champagne Cocktail

Martell VS, Champagne and Angustura bitters

9.95

Flirtini

Absolut Blue, Cointreau, pineapple juice, Prosecco with a cherry on top

6.25

Classic Martini

Your choice of Absolut Blue or Beefeater gin served as you like it

6.25

Negroni

Beefeater gin, Martini Rosso and Campari garnished with an orange peel twist

7.50

Old Fashioned

Makers Mark bourbon, angostura bitters with a cherry and lemon slice

6.25

Apple and rosemary mule

Zubrowka Vodka, apple juice and rosemary topped with ginger beer

5.95

Strawberry and mint daiquiri

Havana Especial, Strawberries and mint

5.95

BOTTLED BEER

Lefte Blonde

Belgium, 330ml, 6.6%

Innis & Gunn Original

Scotland, 330ml, 6.6%

Innis & Gunn Blonde

Scotland, 330ml, 6.0%

PERFECT PAIRING

Our mussel pots are great with a chilled bottle of Lefte Blonde beer imported from Belgium. Complete the 'moules frites' experience with a bowl of our famous puffy chips.