

SNACKS & SHARING

BREAD & BUTTER | £5 HOUSE PICKLES | £4 BOQUERONES *and caperberries* | £6

BITTERBALLEN *with Dijon aioli* | £8

TURKEY CHIPOLATAS *with bacon, ajo blanco* | £9

BAKED CAMEMBERT *with fried potatoes & rosemary* | £14

FISH PLATTER *trout gravadlax, mackerel pate, boquerones, prawn cocktail, sourdough blinis* | £25

STARTERS / LIGHT MAINS

ARTICHOKE SOUP *truffle oil and artichoke crisps* | £9

CHICKEN LIVER PATÉ *with toast & pickles* | £11

BEETROOT & ENDIVE *with goat curd, damsons, croutons* | £11

PRAWN COCKTAIL *with fried bread* | £14

PUMPKIN RAVIOLI *with crispy sage and beurre noisette* | £16

CHRISTMAS MAINS

MUSHROOM & CHESTNUT RISOTTO *with lemon thyme oil (ve)* | £16

RAINBOW TROUT *leeks, caper & lemon butter* | £21

DUCK A L'ORANGE *roast potatoes, carrots, garlic green beans* | £24

PIE OF THE DAY *with mash & gravy* | £18

COVE CLASSICS

OYSTER MUSHROOM BURGER *with halloumi, aioli, slaw, brioche bun & triple cooked fries* | £16

BEEF BURGER *with Red Leicester, aioli, lettuce, relish, brioche bun & triple cooked fries* | £18

FISH FRY *beer battered catch of the day, triple cooked fries, tartare sauce & crushed peas* | £19

STEAK FRITES *medium rare bavette steak, triple cooked fries, peppercorn sauce* | £25

SIDES

CRISPY SPROUTS | £6

TRIPLE COOKED FRIES | £5

PATATAS BRAVAS | £6

BUTTERED GREENS | £5

MIXED SALAD | £5