

MENU

BITES

La Marinara Olives GF	£4
Hummus with Toasted Flat Bread GF	£6
Bread Selection served with Rapeseed Oil & Balsamic GF	£4
Jersey Oysters with Shallot Vinegar & Lemon GF	3 - £10 6 - £18 12 - £32

SHARING

Baked Camembert with Crusty Bread (15 minutes cooking time) GF	£15
The "Haven" Salmon Platter Hot & Cold Smoked Salmon, Gravavlax with Horseradish Mayonnaise & Crusty Bread GF	£12 pp

STARTERS

Soup of the day, served with Fresh Crusty Bread GF	£6.50
Crispy Fried Whitebait, Tartare Sauce	£9.50
Mackerel Pâté, Sourdough Croute with Pickled Cucumber & Dill Oil GF	£9.50
Ham Hock Terrine served with Pea & Mint Salad GF	£9.50
Rosary Goats Cheese Tart with Red Onion Marmalade	£9
Burrata, Sweet Chilli Sauce, Pesto & Sourdough Croute GF	£14.25
Seared Scallops, Pea Puree, Peas & Crispy Parma Ham GF	Starter £12.50 Main £22
Moules Mariniere, Crusty Bread (main served with Fries) GF	Starter £12.50 Main £20
Thai Fishcakes. Sweet Chilli Sauce, Salad & Toasted Sesame Seeds	Starter £9.50 Main £17.50

MAINS

Whole Seabass, Samphire, Café de Paris Butter GF	£23
Skate Wing, Samphire, Chilli, Soy, Sesame Seeds & Lemon Dressing	£23
Cray Fish Linguine, Cherry Tomatoes, Chilli, Spring Onion & Coriander	£20
Cod Fillet, Pancetta, Spring Greens, Wild Mushrooms, Roast Shallot Puree	£21
Haven Burger, Pretzel Bun, Emmental Cheese, Dijon Mayonnaise, Slaw & Fries GF	£18.50 Add Bacon £1
Indonesian Fish Curry, King Prawns, Mussels, Cod Cheeks served with Rice GF	£19
Wild Mushroom Risotto, Truffle Oil, Rocket & Parmesan GF	£16
Beer Battered Cod & Chips with Crushed Peas & Bacon with Tartare Sauce	£18.50
Dressed Crab, Fries, Mixed Salad & Lemon Mayonnaise GF	£28

SIDES

Fries GF	£4
New Potatoes GF	£4
Wild Rocket & Parmesan GF	£4
Mixed Salad GF	£4
Crushed Peas with Bacon GF	£4
Market Vegetables GF	£4

**THE
HAVEN**

A discretionary 10% service charge will be added to your bill for our hard working staff.

Please inform a staff member of any dietary requirements or allergies. Our chefs can tweak majority of dishes to cater for gluten & dairy free customers.

GF – Can be made as a Gluten Free Dish

