

# SAMPLE MENU

BOOK NOW ^

## BITES

La Marinara Olives (GF) (N)	£5
Hummus with Toasted Flat Bread (GF)	£7
Bread Selection served with Rapeseed Oil & Balsamic (GF)	£5
Jersey Oysters with Shallot Vinegar & Lemon (GF)	3 - £12    6 - £22    12 - £40

## SHARING

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

## STARTERS

Spiced Gazpacho with Garlic Croutons (GF)	£8
Beef Fillet Tataki, Onion Soy Ponzu Salsa & Crispy Garlic	£10
Burrata, Sweet Chilli Sauce, Pesto & Sourdough Croute (GF)	£14
Crispy Fried Whitebait, Tartare Sauce	£10
Roasted Beetroot, Chestnuts, Red Onion & Goats Cheese Salad (N)	£9.50
Moules Mariniere, Crusty Bread (main served with fries) (GF)	Starter £15    Main £25
Seared Scallops, Pea Puree, Peas & Parma Ham	Starter £13    Main £25
Thai Fishcakes, Sweet Chilli Sauce, Salad & Toasted Sesame Seeds	Starter £9.50    Main £17.50

## MAINS

Stone Bass Fillet, Roast Romanesco, mild Harissa Sauce, Olive & Caper Butter	£22
Crayfish Linguine with Cherry Tomatoes, Chilli & Spring Onion	£22
Whole Sea Bass, Samphire, Lemon & Caper Butter (GF)	£24
Hake Fillet, Celeriac Puree, Spring Greens, Wild Mushrooms & Pancetta (GF)	£23
Whole Dressed Crab, Lemon Mayo, Mixed Salad & Fries (GF)	£28
Kerala Fish Curry, King Prawns, Mussels, Cod Cheeks served with Rice (GF)	£22
Haven Burger, Pretzel Bun, Emmental Cheese, Burger Sauce, Slaw & Fries (GF)	£18.50    Add Bacon £1
Wild Mushroom Risotto, Truffle Oil, Rocket & Parmesan (GF)	£17.50
Beer Battered Cod & Chips with Crushed Peas & Bacon with Tartare Sauce	£18.50
8oz. Ribeye Steak, Rocket, Fries & Café de Paris Butter (GF)	£28

## SIDES

Fries (GF)	£4
New Potatoes (GF)	£5
Wild Rocket & Parmesan (GF)	£5
Mixed Salad (GF)	£4
Crushed Peas with Bacon (GF)	£5
Market Vegetables (GF)	£5

**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 the majority of dishes to cater for gluten & dairy free customers.  
 Whilst every care has been taken to remove olive stones, some stones & fragments may remain.  
 N - Dishes that contain nuts    GF - Can be made as a Gluten Free Dish on request