MENU

BITES

La Marinara Olives (GF) (N)	£5
Hummus with Toasted Flat Bread (GF)	£7
Bread Selection served with Rapeseed Oil & Balsamic (GF)	£6
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	£12 pp
with Horseradish Mayonnaise & Crusty Bread (GF)	

STARTERS

Roasted Tomato Soup & Crusty Bread (GF)	£8
Mackerel Fillet, Celeriac Remoulade & Parma Ham (GF)	£11
Black Pudding & Cheddar Croquettes with Apple Sauce & Rocket	£8
Crispy Fried Whitebait, Tartare Sauce	£10
Roasted Beetroot, Chestnut, Red Onion & Goats Cheese Salad (N) (GF)	£9.50
Moules Mariniare Crusty Prood (main carved with fries) (CE)	Startor £1

Moules Mariniere, Crusty Bread (main served with fries) (GF)

Starter £15 Main £25

Seared Scallops, Cauliflower Puree & Caponata (GF)

Starter £13 Main £25

MAINS

Bouillabaisse (Classic French Stew) served with Fresh Crusty Bread & Rouille (GF)	£23	
Cod Fillet, Roasted Garlic Velouté, Mussels, Samphire & Dill (GF)	£24	
Feather Blade of Beef, Red Cabbage, Mash Potato & Red Wine Jus (GF)	£24	
Leek, Stilton, Pesto, Sage & Roasted Garlic Risotto (GF)	£17.50	
Whole Sea Bass with Lemon & Caper Butter (GF)	£24	
Hake Fillet, Jerusalem Artichoke Puree, Spring Greens, Wild Mushrooms & Pancetta (GF)	£23	
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
Beer Battered Cod & Chips with Crushed Peas & Bacon with Tartare Sauce	£18.50	

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



