Appetisers £2.95 each
Selection of Kalamatta black olives and Queen green olives
Greek Feta cheese, Cherry Tomato and Red Onion Bruschetta
Mini portion of our Hot and Sour Prawn Noodle soup
Selection of Breads with herb butter, balsamic and olive oil

Starters
Freshly made Soup of the Day £5.25 A delicious blend of ingredients to delight your taste
Grilled Squid with Chilli (H) £6.95 Grilled Squid with Red chilli, Lime and Soya on a mixed herb salad with Coriander and roasted Garlic Pesto
Hot and Sour Noodle Soup £5.95 This fantastic Chinese style hot and sour soup is with Tiger prawns and topped with crisp rice noodles
Spicy Reshmi Chicken kebab £5.95 This traditional Muglia dish from India is marinated in a blend of Indian Spices, Lime, Ginger and green chillies, lightly grilled and served with a Coriander and Cucumber salad with a Sweet Mango and Papaya chutney

Selection of Appetisers £7.50 A selection of all our appetisers to share or eat as a starter
Cantaloupe Melon with Feta and Thyme (H,V) £5.25 Chilled Slices of Cantaloupe melon & Watermelon topped with a crumbled blend of feta cheese, Greek Yoghurt and Thyme
Grilled Cypriot Halloumi with Oranges (H,V) £5.50 Lightly grilled Halloumi cheese with glazed Oranges and a Lemon and Cracked black pepper dressed salad

Chefs Signature Starter Dish
Seared British Scallops £8.95 Seared scallops presented with a Butternut Squash puree, crisp Parma ham and tangy apple vinaigrette

Main Course
Meats
Braised British Ox Cheek £15.25 3 hour braised Beef Cheeks topped with Horseradish dumpling and glazed baby vegetables
Roasted English Pork Belly £13.95 Roasted pork belly sliced onto a bed of Grain mustard mash with buttered baby carrots and a creamy leek and onion sauce
Hoi Sin Chicken and baby corn Stir fry £13.95 Wok fried Chicken breast with Garlic, Ginger and soya sauce, bound with Baby Sweet corn, Broccoli and Bok choi and served with egg noodles
Turkey Escalope Roulade £13.95 Lean Turkey Escalope rolled and filled with Wild mushrooms and Sage served with a Carrot and Parsnip mash and surrounded by Garlic and herb scented sauce

Fish
Salt Crusted Sea bass (H) £16.95 Baked Sea bass fillet with a Sea salt crust with a Potato, Tomato and basil confit and a sharp lemon sauce
Pan fried Mackerel fillet (H) £14.95 Pan fried Mackerel fillet served with Cherry Tomatoes, Peppers and red onions with a Chorizo and Watercress salad

Vegetarian
Red Pepper and Sweet Potato Jalfriezi (V) £12.95 Great for vegetarians or just curry lovers this spicy Indian curry with sweet Potato and red peppers ticks all the boxes, served with basmati rice and naan bread
Wild Mushroom, Pine nut and Pesto Tagliatelle (V) £12.95 Creamy Wild mushroom and pesto sauce bound with an Italian Tagliatelle pasta topped with toasted pine nuts, a garlic focaccia and a Rocket leaf salad
Quays Classic salad (H)V) £8.95 Chef’s selection of salad with a choice of honey and mustard, pesto, Caesar and parmesan or French dressing
Fancy something a bit heartier, why not add chicken or salmon? £5.00

Chefs Signature Main Course Dish
British Isles Rack of Lamb with Mini Shepherd’s pie £24.95
Roasted rack of British Lamb presented with a Mini Shepherd’s pie and served with Roasted Carrots, Parsnips, Beetroot and Potatoes with rosemary jus