

# ALL DAY DINING

*menu*



**THE  
SHORE**

GRILL & FISH HOUSE



## SHARERS & NIBBLES

<b>MIXED BREADS</b> <i>Grilled sourdough, sundried tomato and olive focaccia, grissini breadsticks, truffle butter</i>	7.95
<b>MOROCCAN CORN RIBS</b> (vg)(ngci*) <i>Moroccan spices, fresh lime, red chilli</i>	8.95
<b>MIXED OLIVES</b> (vg)(ngci*) <i>Bella di Cerignola mixed olives</i>	5.5
<b>MESQUITE SMOKED CHICKEN WINGS</b> (ngci*) <i>Crispy chicken, BBQ sauce or garlic aioli, pickled red onion, fresh red chilli</i>	9.5
<b>ARANCINI PEPERONATA</b> (v) <i>Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers and melting mozzarella with garlic aioli</i>	5.95
<b>CHARCUTERIE AND CHEESE BOARD</b> <i>Cured meats, Welsh cheddar, French Brie, sourdough, cornichons, apple and cider brandy chutney</i>	18.95
<b>VEGETARIAN ANTIPASTI BOARD</b> (v) <i>Olives, houmous, artichoke hearts, grilled halloumi cheese, arancini bites, sourdough, bread sticks, cornichons, cherry vine tomatoes</i>	17.95

## SANDWICHES & WRAPS

<b>CHICKEN CLUB</b> (gfa) <i>Sourdough, grilled chicken breast, crispy bacon, baby gem lettuce, fresh tomato, egg mayonnaise</i>	12.95
<b>BACON AND BRIE</b> (gfa) <i>Sourdough, bacon, tomato, French Brie, rocket, red onion marmalade</i>	10.95
<b>EGG SALAD</b> (gfa) <i>Red pepper &amp; olive focaccia, eggs, mayonnaise, cucumber, spring onion and rocket</i>	7.95
<b>CAPRESE SALAD</b> (v) <i>Fresh mozzarella, ripe tomatoes and basil layered on toasted sourdough with extra virgin olive oil and a touch of balsamic glaze</i>	10.50
<b>GRILLED BLACKENED FISH WRAP</b> (gfa) <i>Spiced blackened fish, grilled to perfection and wrapped with crisp lettuce, fresh tomato, slaw and mayo</i>	9.95
<b>CHICKEN AND BLUE CHEESE WRAP</b> <i>Chargrilled chicken breast with gem lettuce, tomato, red onion, and a rich blue cheese mayo and crisp onions served in a warm tortilla</i>	9.95
<b>FALAFEL &amp; HOUMOUS SALAD WRAP</b> (vg) <i>Crispy falafel with smooth houmous, fresh salad, and a vibrant green pesto, wrapped in a soft tortilla</i>	9.95

## PIZZAS

Our pizzas are crafted using a traditional Neapolitan-style base and are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options

<b>DIAVOLA</b> <i>Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli</i>	17.95
<b>MARGHERITA</b> (v) <i>Rich marinara tomato sauce, mozzarella, beef tomatoes, bambini mozzarella balls, fresh basil</i>	15.95
<b>VEGAN RUSTICA</b> (vg) <i>Tomato, grilled vegetables, vegan mozzarella, fresh basil</i>	15.95
<b>POLLO AL FUNGHI</b> <i>Tomato, grilled chicken, forest mushrooms, mozzarella, fresh basil, truffle oil</i>	17.95

## STARTERS

<b>HAGGIS NEEPS &amp; TATTIES</b> <i>Savoury haggis served with creamy mashed tatties and earthy mashed neeps</i>	8.95	<b>CHICKEN &amp; HAM HOCK TERRINE</b> <i>Terrine of tender chicken and subtly smoked ham hock, pressed for depth of flavour and sliced thick. Served with pickles, chutney and toasted sourdough</i>	9.5
<b>FLORENTINE FISHCAKE</b> (ngci*) <i>Smoked haddock and cream cheese fishcake, snap peas, tenderstem broccoli and garden peas</i>	9.5	<b>TWICE BAKED CHEESE SOUFFLÉ</b> (v) <i>Light, airy, and enriched with mature Cheddar and Gruyère, baked twice for a perfectly risen, velvety finish. Served with a cheese sauce and truffle oil</i>	10.95
<b>ARTICHOKE FLOWER</b> (vg)(ngci*) <i>Crisp breaded fried artichoke flower, houmous, frisée lettuce and herb oil</i>	8.95	<b>VEGETABLE AND RED LENTIL SOUP</b> (vg) <i>A blend of seasonal vegetables and red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs and crusty bread</i>	7.5
<b>THAI SPICED CHICKEN &amp; COCONUT SOUP</b> <i>A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger, and kaffir lime leaves</i>	7.95	<b>SMOKED SALMON</b> (gfa) <i>Finely sliced smoked salmon served with lemon, capers, dill crème fraîche and sourdough toast</i>	10.95

## SALADS

<b>CAPRESE SALAD</b> (v)(ngci*) <i>Fresh vine tomatoes, creamy mozzarella and basil leaves, finished with extra virgin olive oil &amp; a drizzle of balsamic glaze</i>	14.95	<b>SUPERFOOD SALAD</b> (vg)(ngci*) <i>A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, frisée lettuce and toasted seeds, tossed with a zesty lemon and herb dressing</i>	13.95
<b>CAESAR SALAD</b> <i>Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta &amp; anchovies</i>	14.95	ADD HALLOUMI (v)(ngci*)   4.95 ADD ROAST CHICKEN (ngci*)   5.95 ADD FALAFEL (vg)   4.95	

## MAINS

<b>15oz SLOW COOKED LAMB SHANK</b> <i>A generous 15oz lamb shank, slow-cooked for perfect tenderness in a fragrant mint and rosemary jus, accompanied by buttery mashed potato and tenderstem broccoli</i>	27.95	<b>CONFIT DUCK</b> <i>Crispy duck leg, Marco Pierre White potato Gratin, sugar snap peas, tenderstem broccoli, red wine jus</i>	24.95
<b>TUSCAN SEA BASS</b> (ngci*) <i>Pan-seared sea bass fillet served with a Tuscan tomato, olive, and caper ragù, finished with fresh basil and lemon</i>	19.95	<b>CHICKEN TIKKA MAKHANI</b> <i>Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice</i>	19.95
<b>FISH AND CHIPS</b> (ngci*) <i>Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce and lemon wedge</i>	18.95	<b>PEA AND SHALLOT RAVIOLI</b> (vg) <i>Delicate hand-filled ravioli with a smooth pea and caramelised shallot purée, finished with a green pesto and vegan Parmesan</i>	15.95
<b>HALLOUMI AND CHIPS</b> (ngci*) <i>Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce</i>	17.95	<b>LASAGNE AL FORNO</b> <i>Traditional oven-baked lasagne layered with rich beef ragù, creamy béchamel and mozzarella, finished with Parmesan, vine tomatoes &amp; fresh basil</i>	17.95
<b>GARLIC AND HERB HALF ROAST CHICKEN</b> (ngci*) <i>1/2 roast chicken, fries, garlic aioli, rocket and Parmesan salad</i>	18.95		

## FROM THE GRILL

<b>SIGNATURE CHEESEBURGER</b> <i>Hand-crafted aged-beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries</i>	18.95	<b>GARDEN BURGER</b> (vg)(gfa) <i>Crisp coated vegetable patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, green pesto served with french fries</i>	17.95
<b>STEAK FRITES</b> (ngci*) <i>8oz steak, french fries, rocket and Parmesan salad, peppercorn sauce</i>	24.95	<b>450g CHATEAUBRIAND FOR TWO</b> <i>Garlic flat mushroom, roast tomato, rocket salad &amp; french fries with a choice of 2 sauces (please allow a minimum of 30 minutes)</i>	 79.0
<b>8oz DRY AGED RIBEYE STEAK</b> (ngci*) <i>8oz 28 day dry aged rib eye steak, triple-cooked chips, rocket and parmesan salad, peppercorn sauce</i>	 29.95		

## SIDES

<b>STEAK GARNISH</b> (vg) <i>Portobello mushroom, grilled tomato &amp; onion rings</i>	4.5
<b>CURRY GARNISH</b> (vg)(ngci*) <i>Poppadum, tear drop naan bread, mango chutney</i>	4.5
<b>ONION RINGS</b> (vg) <i>Fresh onions, beer batter, fresh herbs</i>	4.25
<b>FINE BEANS</b> (vg) <i>Hearty beans with tomato, onion, and herbs</i>	4.25
<b>FRENCH FRIES</b> (vg) <i>Golden fries with sea salt</i>	4.5
<b>SAUTÉED SPINACH</b> (vg)(ngci*) <i>Spinach with garlic, olive oil, and lemon</i>	4.5
<b>CHILLI AND GARLIC TENDERSTEM BROCCOLI</b> (v)(ngci*) <i>Tenderstem broccoli with chilli, garlic, and olive oil</i>	4.5
<b>TRIPLE-COOKED CHIPS</b> (vg) <i>Triple-cooked potato chips with sea salt</i>	4.5
<b>ROCKET AND PARMESAN SALAD</b> (v)(ngci*) <i>Rocket with Parmesan, olive oil, and balsamic</i>	4.25
<b>PEPPERCORN SAUCE</b> (v) <i>Peppercorn sauce with butter and herbs</i>	4.5
<b>RED WINE JUS</b> (vg)(ngci*) <i>Red wine jus with herbs and butter</i>	4.95
<b>SLOW-ROASTED GARLIC AIOLI</b> (v) <i>Slow-roasted garlic aioli with olive oil</i>	4.25

## DESSERTS

<b>CHOCOLATE &amp; CAMEL CHEESECAKE</b> (vg)(gfa) <i>A rich, plant-based chocolate and caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream</i>	8.95
<b>CHURROS AND DIPS</b> (v) <i>Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip, and dulce caramel</i>	7.95
<b>BANANA BRÛLÉE STICKY TOFFEE PUDDING</b> (v) <i>Warm sticky toffee pudding topped with caramelised banana brûlée, served with a rich toffee sauce and vanilla ice cream</i>	8.95
<b>CRANACHAN</b> (v) <i>A delightful, creamy parfait of whipped cream honey, fresh raspberries, and nutty toasted oatmeal</i>	8.95
<b>INDIVIDUAL MASCARPONE TIRAMISU</b> <i>Espresso-soaked sponge (savoiardi) biscuits and a rich mascarpone cream, finished with a generous dusting of cocoa powder</i>	9.5
<b>CHEESEBOARD</b> (v) <i>Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear and wine chutney</i>	12.95
<b>SORBET SELECTION</b> (vg)(ngci*) <i>Choose any three scoops from our refreshing sorbets: Strawberry and Champagne, Raspberry, or Lemon</i>	7.5
<b>ICE CREAM SELECTION</b> (v) <i>Choose any three scoops from our refreshing ice creams: Chocoholic Heaven, Salted Caramel, Succulent Strawberry, Honeycomb</i>	7.5

(vg) Vegan (v) Vegetarian (vg\*) Vegan Optional (gfa) Gluten Free Alternative

\*While we offer dishes created with no gluten containing ingredients (NGCI\*), our kitchen handles wheat/gluten, and cross-contamination could still occur.

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.