



The Bass & Lobster

The Best of Local

Pre drinks

Channel Islands Indica rum and ginger beer with rosemary and blueberries £9.95

Whitley Neill rhubarb and ginger gin with ginger ale, lime and blueberries £9.95

Negroni £13.95

The Bass blackberry gin fizz

Tanqueray gin, elderflower and apple cordial, prosecco, ginger ale, lime and fresh blackberries £12.95

Starters

King prawn tempura with Asian slaw, coconut aioli and chilli jam £12.95

Pan roasted scallops with honey roasted pancetta, sprout puree and chicken jus £15.95

Braised venison ravioli with sprout puree, cavalo nero and haggis jus £14.95

Spicy beef tempura with Asian slaw, coconut aioli and chilli jam £10.95

Butternut squash, goats cheese and pesto rotolo with a pinenut and sage brown butter £10.95

Mains

Pan roasted venison fillet with haggis bon bon, celeriac truffle puree, roasted Jerusalem artichokes, red wine poached salsify, dark chocolate jus £32.50

Chargrilled ribeye steak with sauteed mushrooms and spinach, truffle parmesan chips and brandy peppercorn sauce £32.50

Jerk spiced king prawn Caesar salad with smoked bacon, parmesan, anchovies, Happy hen egg and croutons £24.95

The Bass and Crab

Pan roasted Jersey sea bass fillet and soft shell crab tempura, fried mushroom risotto cake, celeriac truffle puree, red wine poached salsify, kale, chicken jus £37.95 or just Bass £27.95

Fried halloumi cheese with Bombay potatoes, yogurt and flatbread £19.95

If you have any allergies or dietary requirements please notify staff before ordering so they can advise accordingly

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