

PRIVATE FUNCTION ROOM
SPECIAL OCCASIONS, MEETINGS OR PARTIES

UNIQUE ATMOSPHERE WITH MAGNIFICENT VIEWS OF THE HARBOUR AND SALT MARSHES

01328 710650

- STARTERS AND LIGHT BITES**
- SOUP OF THE DAY**
with granary bread £6.00
- RHUBARB & DIN CURED SALMON (GF) (DFP)**
beetroot & horseradish aioli, marinated fennel salad £8.00
- TEMPURA BRANCASTER OYSTERS (DF)**
with chilli jam 7 @ £2.00, 3 @ £3.50, 6 @ £10.50
- CHARGILLED THAI CHICKEN SKEWERS (GF) (DFP)**
with rice noodle salad, sriracha & roasted peanuts £7.50
- POTTED "FRARY'S" WELLS CRAB (GF)**
with sea salt crusts, lemon & blackberry leaf £8.00
- BUBBLE & SQUEAK CROQUETTES (V)**
with roasted garlic mayonnaise £6.50

- SIDES AND TIDBITS**
- US STYLE HOT WINGS £3.00
DUCK FAT CHIPS £4.00
SEASONED FRIES £3.00
WHERRY BATTERED ONION RINGS £4.00
HUMMUS & FLATBREAD £4.00
MIXED OLIVES £3.00
SIDE SALAD £3.00
SEASONAL VEGETABLES £3.00

DAILY SPECIALS
DON'T FORGET TO CHECK THE BOARDS/MENUS FOR TODAY'S SPECIALS



SUPER SUNDAYS
THE BEST ROAST ON THE COAST

ALL OUR DISHES ARE PREPARED IN-HOUSE USING ONLY THE FINEST, FRESHEST, LOCAL INGREDIENTS

Please inform your server if you have any food allergies before ordering.

- MAINS**
- CRISPY FRIED FILLET OF PLAICE** £15.00
with green apple slaw, oyster mayonnaise & chive buttered potatoes.
- CHARGILLED 24 HOUR "ALLENS" PORK RIBEYE STEAK** £15.00
with champ mash, roasted parsnip & burnt honey jus (GF) (DFP)
- TANDOORI SPICED CHICKEN BREAST** £15.00
with aloo gobi, curried parsnip puree, cucumber raita & onion seed naan (GF)
- 28 DAY AGED RUMP STEAK** £16.50
with chilli herb butter, duck fat chips, tomato, mushroom & dressed leaves (GF)
- PAN FRIED FILLET OF SEA BASS** £15.00
riotto verde, pea puree, pea shoot & apple salad (GF) (DFP)
- VEGETARIAN KOREAN BIBIMBAK** £15.00
meaning "mixed rice", jasmine rice topped with a poached egg, tofu, stir-fried vegetables, spring onions, pickled mushrooms, kimchi, sesame, chilli & soy sauce. (V) (GF) (DFP)
- TEA BY THE SEA**
- SEAFOOD ASSIETTE (GF) (DFP)**
with a selection of fantastic seafood, prepared by the chefs daily. see the specials boards for today's catch. £8.50/£13.00
- SPICED CHICKEN SALAD**
with guacamole, bacon, crispy onions & ranch dressing £11.00
- "FRARY'S" WELLS CRAB SALAD (GF) (DFP)**
with beetroot slaw, chive potato salad, blackberry leaf, pickled cucumber, dill mayonnaise, granary bread & butter £15.00
- SANDWICHES**
All our sandwiches and wraps are served with beetroot slaw, mustard dressed leaves and seasoned fries*
- PULLED BBQ BRISKET (GF) (DFP) ***
on toasted brioche, with pickles, sour cream & crispy onions £9.00
- "FRARY'S" WELLS CRAB SANDWICH (GF) ***
with crème fraiche, cream cheese & chives on multi-seed bloomer £9.00
- PRAWN & CRAYFISH SANDWICH (GF) (DFP) ***
with chipotle mayonnaise & guacamole on multi-seed bloomer £8.50
- CORONATION CHICKEN WRAP (GF) ***
with gem lettuce £9.00
- GREEK SALAD CIABATTA (V) (GF) ***
with lemon & oregano marinated feta, tomato, cucumber, spring onions, pepper & tzatziki £9.00
- *UPGRADE TO DUCK FAT CHIPS £1.00**
- FAVOURITES**
Served all day Midday-9pm
- WHERRY BATTERED COD** £12.00
with duck fat chips, catarre sauce & minted peas (GF) (DFP)
- THE FLEECE CHEESEBURGER** £12.00
with beetroot slaw, seasoned fries bacon jam & homemade burger sauce *
- BUTTERMILK CHICKEN "KATSU" BURGER** £12.00
with kimchi mayonnaise, beetroot slaw and seasoned fries *
- THE BLACK & BLUE BURGER** £14.00
with mushroom, chargrilled smoked bacon, blue cheese sauce, onion rings, beetroot slaw & seasoned fries *
- CRISPY FALAFEL BURGER** £12.00
with hummus, cucumber raita, beetroot slaw & seasoned fries (V) *

SEE OVER FOR PIZZA MENU

THE QUAY
INTRODUCING OUR LUXURY BED & BREAKFAST ON THE QUAY

- CHILDREN'S MENU**
- LOCAL HAM & FREE RANGE EGG (GF) (DFP) £6.75
HANDMADE CHUNKY FISH FINGERS £6.75
HANDMADE CHICKEN GOUGONS £6.75
LOCAL PORK SAUSAGES AND GRAVY £6.75
- All above served with a choice of fries or mash, garden peas or beans or salad
- TOMATO AND BASIL PASTA (V) (DFP) £6.00

- DESSERTS**
- CHOCOLATE, ESPRESSO & KAHLUA TORTE £7.00
with mocha dusted vanilla ice-cream (GF)
- RHUBARB & CUSTARD £7.00
set vanilla custard, crumble crumbs, poached rhubarb, jelly, puree & curd (GF)
- MANGO & PASSIONFRUIT CHEESECAKE £7.00
with passionfruit sorbet
- EARL GREY STICKY TOFFEE PUDDING £7.00
with orange marmalade ice-cream
- TRIO OF FINE BRITISH CHEESES £9.00
homemade chutney and biscuits
- LOCAL ICE CREAM AND SORBETS £3.00/scoop
- CAKES AND PASTRIES
Please ask one of our servers about our selection of delicious handmade cakes and pastries
- Please see reverse for full list of hot and cold drinks, wines, spirits, beers and ales.

FINE DINING IN A PUB FINE DINING IN A PUB FINE DINING IN A PUB FINE DINING IN A PUB FINE DINING IN A PUB FINE DINING IN A PUB FINE DINING IN A PUB

- WINE : WHITE :**
- Rometta Trebbiano, Italy**
Fresh and delicate with light white fruits and summer flowers on the nose. 125ml £3.00 | 175ml £4.00 | 250ml £5.75 | Bottle £16.50
- Primeria Luz Sauvignon Blanc, Chile**
Lime, grapefruit and passionfruit leap from the glass with a juicy finish. 125ml £3.25 | 175ml £4.75 | 250ml £6.25 | Bottle £18.00
- Sartori Pinot Grigio, Italy**
Appealing flavours of apple and ripe pears make this a great summertime drink. 125ml £3.50 | 175ml £5.00 | 250ml £6.50 | Bottle £19.00
- De Gras Chardonnay, Chile**
Subtle, floral notes with a medium taste of melon and pineapple with subtle vanilla notes, making this great with chicken and salads. 125ml £3.75 | 175ml £5.25 | 250ml £6.75 | Bottle £20.00
- Picoual de Pinet Les Prades, France**
Brilliant wine for seafood dishes - fragrant, floral with hints of citrus fruit. 125ml £4.00 | 175ml £5.75 | 250ml £7.50 | Bottle £22.00
- Frost Pocket Sauvignon Blanc, Marlborough, New Zealand**
Marlborough Sauvignon Blanc - fresh, crisp and packed full of gooseberry and tropical fruit flavours. 125ml £4.25 | 175ml £6.25 | 250ml £8.25 | Bottle £24.00
- Mansion House Riesling, New Zealand**
Aromatic with lively grapefruit character, hints of lime and honey and lovely minerality. Great with spicy food. 125ml £4.50 | 175ml £6.75 | 250ml £9.00 | Bottle £26.00

- : ROSÉ :**
- Maison Saturnin Rose, France**
Bursting with summer fruit aromas, hints of raspberry and some spicy blackberry. 125ml £3.25 | 175ml £4.75 | 250ml £6.25 | Bottle £18.00
- Il Sospiro Pinot Grigio Blush, Italy**
Salmon pink with zesty citrus, red berry and cranberry hints - clean, crisp and refreshing. 125ml £3.50 | 175ml £5.00 | 250ml £6.50 | Bottle £19.00
- West Coast Swing White Zinfandel, USA**
Vibrant ripe peach, strawberry and tropical fruit flavours bring sweetness in this summer rose. 125ml £3.75 | 175ml £5.25 | 250ml £6.75 | Bottle £20.00
- : RED :**
- Rometta Sangiovese, Italy**
Blackcurrants, berry notes and spice with a velvety dry finish. 125ml £3.00 | 175ml £4.00 | 250ml £5.75 | Bottle £16.50
- Makori De Gras, Chile**
Packed full of ripe plums, blackcurrants and hints of mint this has lovely length and depth. 125ml £3.25 | 175ml £4.75 | 250ml £6.25 | Bottle £18.00
- Maison Saturnin Rouge, France**
Big red fruit flavours and a beautiful finish - fantastic example of Grenache. 125ml £3.50 | 175ml £5.00 | 250ml £6.50 | Bottle £19.00
- Cable Crossing Shiraz, Australia**
Everything you need in shiraz - blackberries and bramble fruits with a delicate touch of spice. 125ml £3.75 | 175ml £5.25 | 250ml £6.75 | Bottle £20.00
- Pinot Noir Les Mougettes, France**
Slightly smooth with vibrant flavours of black cherries - great with duck or pasta dishes. 125ml £4.00 | 175ml £5.75 | 250ml £7.50 | Bottle £22.00

- HANDMADE PIZZAS**
- All our pizzas are made to order from the finest local and Italian ingredients on our own handmade bases
- GARLIC BREAD WITH CHEESE**
rosemary, roast garlic butter, Maldon sea salt & cheese £7.00
- MARGHERITA**
Tomato base, mozzarella and basil £8.00
- BROOKLYN AND CHORIZO**
Chorizo, pepperoni, green chilli, mushroom, tomato, mozzarella & chargrilled chicken £10.00
- SPICY MEATBALL MARINARA**
with pork meatballs braised in tomato & chilli sauce, smoked provolone cheese, jalapenos & parmesan £10.00
- SEAFOOD MEDLEY**
with hot smoked salmon, prawns, dill & parsley pesto, tiriccioni spears & mozzarella £14.00
- FOUR CHEESE DELUXE**
tomato base with mozzarella, gorgonzola, smoked provolone, Monterey Jack and red onion marmalade £12.00
- NORFOLK PIG**
tomato base with cedar brated pulled pork shoulder, bramley apple compote & stilton £13.00
- NEW YORK DELI**
with peppered pastrami, dill pickles, Monterey Jack, mushrooms, red onion marmalade & American mustard £13.00
- MEAT MOUNTAIN CALZONE**
with chorizo, pepperoni, salami, chargrilled chicken, pulled brisket, mozzarella & bbq sauce, glazed with garlic butter with rocket & tomato salad £14.00
- THE VEGGIE**
Roasted onion, pesto, roasted peppers, mushroom, goats cheese & mozzarella £12.00
- PLEASE CHECK THE BOARD/MENU FOR OUR PIZZA SPECIALS**
- EXTRA TOPPINGS £1.50 EACH or just ask if you'd like something different!

WE STOCK A WIDE RANGE OF SPIRITS & BAR SNACKS. Please ask one of our servers for more details.

- Rioja Crianza, Vina Cerrada, Spain**
Lovely aged Rioja with hedgerow fruits, a touch of spice and some leathery, tobacco depth. Perfect with red meats. 125ml £4.25 | 175ml £6.25 | 250ml £8.25 | Bottle £24.00
- Amaru Malbec, El Esteco, Argentina**
Everyone's go-to steak wine - plums, raisins, hints of chocolate and some warmth from the oak ageing. 125ml 4.50 | 175ml £6.75 | 250ml £9.00 | Bottle £26.00
- : SHERRY & DESSERT WINE :**
- Pedro Ximenez, Bella Luna, Spain**
Intense aromas of raisins, dates and honey - this is complex with a long, candied fruit finish. 50ml £3.00 | 125ml £6.00 | Bottle £17.50 (175ml)
- Amontillado, Bella Luna, Spain**
Amber colour with hints of almonds and hazelnuts, with a bone-dry finish. 50ml £3.00 | 125ml £6.00 | Bottle £17.50 (175ml)
- Harveys Bristol Cream, Harveys, Spain**
Deep golden in colour this has roasted nuts, raisins and candied orange flavours. 50ml £3.00 | 125ml £6.00 | Bottle £17.50 (175ml)

- BEERS, ALES, LAGER AND CIDER**
- PERONI £4.95 CARLING £3.90
ASPALLE £3.95 SAN MIGUEL £4.60
GUINNESS £4.65 ALL REAL ALES £3.70
SHIPYARD IPA £4.50

- CHAMPAGNE & SPARKLING**
- Terre di Sant Alberto Prosecco, Italy**
Classic Prosecco with fine bubbles and fresh green pear character. 125ml £4.75 | Bottle £25.00
- Rivarose Prestige Brut, France**
Beautiful sparkling Provence rose - strawberries, raspberries and an elegant sparkle. 125ml £4.75 | Bottle £25.00
- Brut Baron de Marck, Champagne Gobillard, France**
Soft, stylish champagne with fresh flavours of apples and lemons and complex hints of baked brioche. 125ml £7.50 | Bottle £37.50

- BREAKFAST MENU**
- LARGE FLEECE FULL ENGLISH** £11.95
Local Cumberland sausages, smoked back bacon, slow roasted tomatoes, thyme roasted mushrooms, hash browns, beans black pudding, toast and butter all with fried eggs
- FLEECE FULL ENGLISH** £8.50
Thyme roasted sausage, smoked back bacon, slow roasted tomatoes, Thyme roasted mushroom, hash brown, beans, toast and butter all with fried egg
- FLEECE FARMHOUSE (V)** £7.95
Thyme roasted mushrooms, slow roast tomatoes, granary crust, 2 poached eggs, hashbrown and beans
- TOASTED ENGLISH MUFFINS**
- EGGS BENEDICT** £7.95
With locally smoked ham, 2 poached eggs, homemade Hollandaise sauce
- EGGS FLORENTINE** £7.95
With buttered spinach and nutmeg, 2 poached eggs, homemade Hollandaise sauce
- EGGS ROYALE** £7.95
With kilt smoked salmon, 2 poached eggs homemade Hollandaise sauce
- BACON SANDWICH** £4.00
BACON AND EGG SANDWICH £5.00
SAUSAGE SANDWICH £4.50
SAUSAGE AND EGG SANDWICH £5.50
SAUSAGE BACON AND EGG £6.00

- COCKTAILS**
- CLASSICS**
- JACK'S SOUTHERN BELLE** £6.50
Jack O Honey with sugar, fresh mint & Angostura Bitters
- FIDAL CASTRO** £7.85
Havana Club rum, fresh lime juice and Fevertree ginger ale
- GIN COCKTAILS**
- GIN-ELDER-BUBBLES** £8.75
Bombay Gin, elderflower, prosecco, cucumber & mint
- SINGAPORE SLING** £6.75
Bombay Gin, cherry brandy, Benedictine, Grenadine, Cointreau and soda
- LONG ISLAND ICED TEA** £7.75
Belvedere Vodka, Bombay Gin, Bartend Rum, Triple Sec, orange juice, sugar syrup & coke
- VODKA & RUM COCKTAILS**
- VODKA APPLE MOJITO** £7.25
Belvedere Vodka, apple juice, fresh lime juice, fresh mint, sugar and soda
- GINGER MOJITO** £7.75
Havana Club rum, Fevertree ginger ale, fresh lime juice, fresh mint
- CLASSIC MOJITO** £7.25
Belvedere Vodka, Cointreau, cranberry juice & lime juice
- MARTINI'S**
- CUCUMBER MARTINI** £6.25
Bombay Gin, fresh cucumber, elderflower & fresh mint
- ESPRESSO MARTINI** £7.50
Belvedere Vodka, Kahlua, shot of espresso & coffee bean