



# Evening Menu

## { STARTERS }

**SEASONAL SOUP 6**  
VIKING SOURDOUGH (V / VE)

**CAULIFLOWER BITES 8**  
SPICY MAYO (V/ VE)

**LOCAL SCALLOPS 12**  
BLACK PUDDING, BACON & PEA PURÉE

**CALAMARI 10**  
HOMEMADE AIOLI

**TASTER RIBS 12**  
CHEF'S BBQ GLAZE SAUCE

**TASTER MOULES 12**  
WHITE WINE & CREAM SAUCE

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## { MAINS }

**ROASTED CAULIFLOWER IN A MAPLE GLAZE 17**  
TAHINI YOGURT & POMEGRANATE PARSLEY (V / VE)

**CATCH OF THE DAY 20**  
CRUSHED NEW POTATOES, SEASONAL VEG,  
CRAB & PARSLEY GARLIC BUTTER

**SEAFOOD LINGUINE 25**  
IN A BISQUE SAUCE

**LOBSTER TAIL & FRIES 30**  
GARLIC BUTTER

**SIGNATURE BBQ RIBS 25**  
CHEF'S BBQ GLAZE, CRISP SALAD & FRIES

**GRILLED LAMB CUTLETS 20**  
PISTACHIO CRUST, ASPARAGUS, TRUFFLE MASH, RED ONION JUS

**SIRLOIN STEAK 28 | RIBEYE STEAK 30**  
MUSHROOMS, VINE TOMATOES, FRIES, CHOICE OF SAUCE:  
PEPPERCORN, RED WINE JUS, BLUE CHEESE, BÉARNAISE OR DIANE

**REIGNS CHICKEN STACK 20**  
SPICY FRIED CHICKEN, PULLED PORK, CHEESE SAUCE & FRIES

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## { SIDES & SHARERS }

**CAPRESE TEAR & SHARE 8**

**MAC & CHEESE 6**

**3 WINGS 10**  
CHOICE OF: JERK, BBQ OR SIRACHI

**LOADED FRIES 8**

**SEASONAL VEGETABLES 5**

**REIGN SIDE SALAD 5**