



MAIN MENU

SERVED DAILY 5-8

BAR PICKIES: APPETIZERS

SAPORI MIXED OLIVES	7
Sapori D'italia Mixed Green and Black Pitted Olives	
TOASTED BREADS + OILS	6
Selection of Breads, Garlic oil and Chilli Oil	
SUNDRIED RED PEPPER + TOMATO TAPENADE AND FLATBREAD	6
Toasted Flatbread and Homemade Tapenade	
LINDISFARNE OYSTERS	3.5 each
Served with tabasco and homemade vinegarette	

STARTERS

SOUP OF THE DAY	8
served with sourdough bread	
MARY MAY'S CRAB SOUP (GF)	13
served with sourdough bread	
CHILLI-LIME MARINATED SQUID	12
Fresh squid marinated with chilli, garlic and citrus, flash seared and served with a lime mayo and salad garnish	
GRILLED HALLOUMI BRUSCHETTA	10
Sliced of Grilled Halloumi topped with tomatoes dressed with herb and garlic oil and a drizzle of balsamic glaze	
PAN SEARED SCALLOPS	14
Pan seared King Scallops in a lemon and chilli on a bed of steamed leeks	
MOULES MARINER	13
Fresh Blue Shell mussels in a shallot, garlic, white wine cream sauce with sourdough bread	
HAM HOCK CROQUETTES	11
Golden and Crispy coated slow cooked ham hock served with a red onion chutney	
LANGOUSTINE PROVENCAL	15
Whole shell on langoustines cooked in a rich tomato and herb sauce with sourdough bread for dipping	

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MONKFISH SCAMPI	18
Hand cut Monkfish Coasted in Crispy Panko Breadcrumbs, fries and tartar sauce	
STEAK AND ALE PIE	18
Shortcrust individual pie served with mash and seasonal vegetables	
SALMON RISSOTTO	21
Pan Seared Salmon in a lemon and leek risotto with a caper butter	
MUSSELS MARINIER	18
Blue shell mussels in a shallot garlic and white wine cream sauce served with sourdough	
MARY MAY'S LOBSTER	28/50
½ or whole lobster thermidor served with salad and fries	
8oz SIRLOIN STEAK	23
Cooked to your liking with proper chips and salad garnish	
Add garlic king prawns - 6	
Add Peppercorn sauce - 4	
HARRISA CASSEROLE	16
Chickpea and Cauliflower Harissa based casserole served with a lemon and herb cous cous	
OBI SMASH BURGER	17
Smashed beef patty topped with smoked cheddar cheese, crispy streaky bacon with cos lettuce, red onion and a homemade burger sauce in a toasted brioche bun with fries	
BEEF DRIPPING HADDOCK + PROPER CHIPS	18
Haddock Fillet cooked in Beef Dripping + Proper Sea salt chips, homemade Tartar and Mushy Peas	
PINEAPPLE PORK CHOPS	19
2 Grilled pork chops, with a fresh pineapple salsa, crushed potatoes and a cider and creamy wholegrain mustard sauce	
SEAFOOD LINGUINIE	20
Traditional creamy pasta dish with Blue shell mussels, smoked salmon and Atlantic prawns	

Seafood Platter for 2 £95

Mary May's lobster & freshly caught mixed Crab,
blue shell mussels, Smoked Salmon, Oysters, Prawn Cocktail,
Langoustines, crispy Haddock goujons with salad,
proper chips and Bread.

*As all of our food is homemade and locally sourced all meals subject to availability
Please inform us of any dietary restrictions or requirements to ensure you allow us to prepare your dishes appropriately*