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## GOURMET SEAFOOD FESTIVAL

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### Starters

#### SCALLOPS

with Black Pudding bon-bons, parsnip puree, pancetta, chorizo crumb and dill oil

#### TIGER PRAWN COCKTAIL

with Marie Rose sauce, served with tomato, lettuce, cucumber, avocado purée and dill crumb

#### PAN FRIED TIGER PRAWNS

with spring onions, chilli and sourdough bread with garlic and herb butter sauce and chorizo

#### CRAB & SMOKED MACKEREL TERRINE

with beetroot purée, asparagus, beurre blanc and a medley of pickled beetroot and cucumber

#### MOULES MARINIÈRE

Fresh mussels cooked in a white wine, garlic and cream sauce with crusty bread

### Main Courses

#### SEABASS CURRY

Filet of Seabass, smoked aubergine, courgette ribbons, tomato, samphire and spices served with pea kofta and roti

#### COD LOIN

Cod loin filet wrapped in Parma ham served with minted pea purée, asparagus, tenderstem broccoli, samphire with chorizo sauce, dill crumb, dill oil and crispy capers

#### SEAFOOD LINGUINI

with mussels, squid, tiger prawns in a burnt red pepper sauce with a chorizo crumb

#### MOULES FRITES

Fresh mussels cooked in a white wine, garlic and cream sauce served with golden fries

#### SALMON

Salmon served with crushed new potatoes, asparagus, tenderstem broccoli, samphire, minted pea purée, spinach, and a parmesan white wine sauce

#### TRIO DE LA MÈRE

A showcase of cod, salmon and seabass on a bed of creamy mashed potatoes served with samphire, seasonal vegetables and fresh parsley sauce

### Perfectly Paired Wines

**Domaine de la Motte Chablis 2020** our perfect pairing for fish & seafood £28.50

**Tierra Antica Sauvignon Blanc** great with prawns, calamari, fish, seafood pasta £22

**Mirabello Pinot Grigio** light and lemony, best with white fish £22

Our kitchen uses *wheat, eggs, peanuts, tree nuts and milk*.

If you have any allergies or dietary requirements, please make our staff aware when ordering