



GOURMET SEAFOOD FESTIVAL - 2 Courses £25pp

Starters £9

SCALLOPS (£2 surcharge)

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

MASHAM GIN CURED GRAVADLAX

With minted cucumber, ketchup, pickled beetroot, dill oil and dill crumb

MOULES MARINIÈR

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

Main Courses £19

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, seasonal green vegetables, 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, seasonal green vegetables, samphire, minted pea purée, 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 green 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

A discretionary 10% service charge will be added to your bill.

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



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

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