



GOURMET SEAFOOD FESTIVAL

Starters

Hot and spicy battered squid with mayonnaise, served on a bed of leaves

Prawn cocktail with marie rose sauce, served on a bed of leaves

Pan fried tiger prawns with garlic butter sauce on a bed of leaves

Tempura prawns with sweet chilli sauce, served on a bed of leaves

Moules mariniere – fresh mussels cooked in a white wine, garlic and cream sauce with crusty bread

Smoked salmon served on a bed of leaves

Fish cake served on a bed of leaves with hollandaise sauce

Main Courses

Pan fried fillet of sea trout or salmon, served with dauphinoise potatoes, cherry tomatoes and seasonal vegetables

Sea bass fillet or cod loin with new potatoes, burnt butter sauce, seasonal green vegetables, samphire and capers

Salmon en crouete served with new potatoes and seasonal vegetables

Moules frites – fresh mussels cooked in a white wine, garlic and cream sauce served with golden fries

Black Sheep beer battered haddock fillet, served with chips, tartar sauce and mushy peas

Whitby Scampi served with peas, chips and tartar sauce

Fish pie with creamy mashed potatoes served with seasonal vegetables

Japanese pan seared tuna steak served with rice and seasonal green vegetables, wasabi and soy sauce

Seafood linguini with mussels, squid, tiger prawns in a white wine sauce

Starters £9 | Main Course £19 | Two Courses £25

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