



GOURMET SEAFOOD FESTIVAL

Starters

Beetroot cured salmon, pickled cucumber, dill, crème fraiche

Garlic and chilli king prawns with crusty bread

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

Smoked haddock and cheddar arancini

Tempura prawns with sweet chilli dip and mixed leaf salad

Smoked salmon and prawn cocktail on a bed of shredded lettuce

Main Courses

Pan fried fillet of salmon on crushed new potatoes served with charred tenderstem and a hollandaise sauce

King prawn and chorizo linguini in a tomato sauce

Crab and garden pea risotto

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

Tuna niçoise salad

Pan fried seabass on crushed new potatoes served with charred tenderstem with beurre blanc

Salmon en croute served with new potatoes and seasonal vegetables

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

Whitby scampi served with peas, chips, salad and tartar sauce

Fish pie with creamy mashed potatoes and cheese gratin served with seasonal vegetables

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