



A LA CARTE MENU

STARTERS

Dressed Crab Salad with Soft
Boiled Egg & Caper Dressing £8.00

Yorkshire Fishcake with Pea Puree
& Balsamic Syrup £6.00

Roast Tiger Prawns with
Chilli & Garlic Butter £8.00

Traditional Moules Marinere
Served in the Cooking Pot £8.00

Bluefin Crab Soup finished with
Shellfish & Truffle Oil £6.00

Crisp Tiger Prawn Fritters with Chilli
Jam & Lime Crème Fraiche £7.00

Tandoori Halibut with Cucumber Raitta
& Mango Salsa £8.00

Seared Scallops with Black Pudding
Crisp Pancetta & Truffle Jus £10.00

MAIN COURSES

Baked Fillet of Hake with Spinach,
Leeks & Peas dressed with Thermidor
Sauce £16.00

Fricassee Of Red Mullet & Scallops
with Wild Mushrooms & Puy Lentils £16.00

Chargrilled Swordfish Steak with Mango
& Chilli Salsa £16.00

Fillets of Black Bream with Wilted Spinach,
Saffron Potatoes & Herb Butter £17.00

Pan-fried Tuna with Mustard Mash &
Caper Butter £16.00

Roast Fillet of Halibut with Garlic
Shellfish £18.00

Whole Oven Baked Seabass with
Garlic & Lemon £16.00

Chargrilled Fillet Steak with Hand Cut
Chips & Grill Garnish £20.00

Beer Battered Fish & Chips with
Homemade Tartar Sauce & Peas
£15.00

(All main courses served with seasonable vegetables & potatoes)

(We can prepare dishes of Lobster, Sole or Langoustine
for which we require 48 hours notice)