

Seafood Celebration Dinner

Friday 8th June

3 Courses £26.95 per person

Starters

WHOLE BABY LEMON SOLE

Caper Butter, Warm Homemade Bread

SALMON & SMOKED HADDOCK EN CROUTE

Dressed Watercress & Hollandaise Sauce

TRIO OF CURED FISH

Rollmop Herring, Smoked Mackerel, Beetroot Cured Salmon

Roast Pepper Salad & Zesty Dressing

Main Course

PAN ROASTED MONKFISH

Pesto Dauphinoise, Carrot & Courgette Ribbons

BAKED POLLOCK

Spiced Sweet Potato & Chickpea Tagine

SEAFOOD PAPADELLE

Mussels, King Prawns, Scallops, Clams in a Herb Cream

Puddings

HOMEMADE CHOCOLATE BROWNIE

White Chocolate Sauce & Vanilla Ice Cream

RASPBERRY CREME BRULEE

Homemade Shortbread

LEMON MERINGUE SUNDAE

Chantilly Cream, Lemon Curd & Ice Cream

All our food is prepared to order so we strive to satisfy all dietary requirements.
If you require information about any ingredients or allergens in our dishes, please ask a member of our team.
A discretionary 10% service charge will be added to all tables of 8 or more.