



MENU

Ocean Voyage Menu Thursday 19th November – 3 courses £17.95

Starters

 Celeriac & Truffle Velouté

Moules Mariniere
potato & chive bread

Mackerel, Beets & Horseradish



Salt & Pepper Squid
gochujang mayonnaise & pickled vegetables

Main Courses

South Indian Fish Curry
aromatic braised rice


Salmon en Croute
braised leeks, cocotte potatoes, spinach hollandaise

Herb Crusted Cod Fillet
lentil, broccoli & pancetta cassoulet, button onions

  Roast Squash, Basil Infused Halloumi, Courgette,
Roast Pepper & Baby Spinach Lasagne
basil garlic pesto

Desserts



Pear Tart Tatin
vanilla ice cream

 Hazlenut Parfait
caramelised figs & honey

Chocolate Fondant
stout ice cream



£1.50 per
portion

 denotes suitable for vegetarians “ = deconstructed”  denotes contains nuts

We cannot guarantee that all our dishes are free from nuts or nut traces

All dishes are subject to availability and all of our prices include VAT.

If you have a food allergy, please bring this to the attention of a member of staff who will be pleased to advise