



MENU

Wednesday 9th October 2019


3 courses £17.95

NATIONAL SEAFOOD WEEK CELEBRATIONS

Starters

Moules Mariniere
garlic, cream and parsley

Smoked Haddock & Salmon Fishcake
paprika & lemon mayonnaise


 French Onion Soup
gruyere rarebit

Main Courses

Thai Fried Fillet of Seabass
thai salad, jasmine rice, hot & sour dressing

Fursty Ferret Battered Fish & Chips
mushy peas, homemade tartar sauce, twice cooked fat chips

Fish Pie
tender stem broccoli, peas & parsley sauce



 Wild Mushroom Risotto
basil, pea & mint risotto, spicy tomato sauce

Desserts

Sticky Toffee Pudding
toffee sauce & vanilla ice cream

Custard Tart
raspberries & fruit coulis

Cheese & Biscuits

 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