



# Fish Wednesday

Wednesday 19<sup>th</sup> January

Bouillabaisse  
fish stew with gruyere cheese croutons

Moules Marinieres  
Cornish mussels in white wine, garlic and cream

Assiette of Smoked Fish  
with horseradish cream

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Beetroot Marinated Salmon  
with French beans, liquorice jus and parmentier potatoes

Five Spiced Cod  
steamed with Pak choi soy dip, chilli dip and new potatoes

Prawns in Val au Vent  
in a cheddar and chive sauce

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Syrup Sponge with Vanilla Custard

Chocolate and Chestnut Eton Mess

Artisan Cheeseboard and Biscuits

3 Courses £22  
Including free soft draught drinks

Chef will be giving a demo on how to  
fillet a round fish and a flat fish

