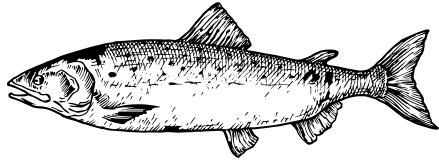




FISH NIGHT

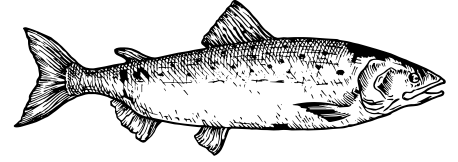
CHEFS CHOICE OF CANAPES ON ARRIVAL



STARTERS

Pan Fried Scallops

black pudding and pea purée



Chilli and Tomato King Prawns (GF)

Boullibaise (GFA)

rustic bread

Sea Trout Ceviche (GF)

radish and mojo sauce

MAINS

Pan Fried Hake (GF)

pea and spinach risotto and herb oil

Whole Lemon Sole (GF)

lemon rondelles, parmentier potatoes,
spinach, asparagus and salsa verde.

Pan Fried Sea Bass

pomme dauphine, mushroom and
panchetta, and sauce nantais

Lobster Tail Thermidor (GFA)

fries and salad

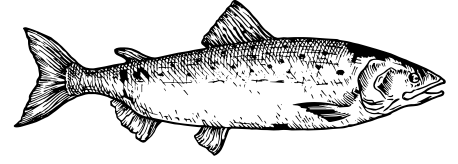
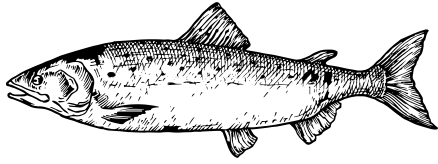
2 Courses - £33

3 Courses - £39

Friday 3rd October



FISH NIGHT



DESSERTS

Vanilla Crème Brûlée (GFA)
shortbread

Chocolate Tart
raspberry sorbet

Prosecco Trifle (GFA)
sable biscuit

Artisan Cheeseboard

2 Courses - £33

3 Courses - £39

Friday 3rd October