

SEAFOOD ON SATURDAY 3RD. MAY
FISH MENU THREE COURSES £26.95 PER PERSON

TO BEGIN

BOUQUET OF MEDITERRANEAN KING
PRAWNS, saffron & garlic aioli, salad
leaves

SMOKED FISH PLATE, Smoked Halibut,
Marlin, Tuna, Salmon Gravavlax, dill
mustard dressing, walnut & blue cheese
soda bread

DEEP-FRIED WHITEBAIT, Gremolata,
(chopped parsley, lemon, garlic, olive oil)

BAKED HEBRIDEAN RAZOR CLAMS,
ginger, chilli & lemon thyme, Vignotte
cheese & garlic crust

LARGE BOWL OF STEAMED MUSSELS,
Stowford Press cider & apple sauce

FOUR ROCK OYSTERS on the half shell
LIVE, crushed ice, red wine & hazelnut
vinaigrette or

BAKED, Parmesan & Spring Onion
crumb crust

TO FOLLOW

LARGE CORNISH DRESSED CRAB,
watercress & lambs tongue salad with
champagne vinegar & citrus dressing, home
made French fries

GRILLED SEA BASS FILLETS, roasted
Provençale vegetables, chargrilled Halloumi
cheese topping, deep fried game chips

CHARGRILLED TUNA SUPRÊME, chive &
horseradish polenta cake, green pepper
stuffed with chilli & feta

SAUTÉED KING SCALLOPS, caramelized
Balsamic onion & bacon rice, yellow pepper
confit sauce, tomato, red onion & black olive
salad

HAKE FILLETS DEEP-FRIED IN
TEMPURA BATTER, green lipped mussels,
minted pea purée, home made chips & tartare
sauce

SAUTÉED ORGANIC SALMON FILLET,
pan-fried potato, spring onion & chive
pancake, courgette ribbons, lemon butter



Sticky Toffee Pudding, rum sauce, vanilla ice-cream

Baked Cheesecake, Blueberry Sauce, Lemon
Meringue Ice Cream

Dark Chocolate & Raspberry Marquise, chocolate
dipped muffin, pomegranate & raspberry sauce

Vanilla Crème Brûlée with New Season Rhubarb

Apricot & Black Cherry Compôte, Rice Pudding Cake
with lemon, cherry brandy sauce

Frozen Banana Ice-cream Parfait, Creamy Caramel
Shortbread Base, Crème De Cacao Sauce