



Fresh Fish Friday

16th November



Starters

Smoked cod cheeks with straw potatoes, pea pureé and a caper ketchup £6.5

Grilled mackerel with brown crab bon bon, tomatoes, basil dressing and a parmesan pureé £7

Gin cured salmon two ways served on brown bread with rosemary, sliced radish and a wasabi dill mayonnaise £7.5

Mains

Pan fried seabass with a trio of cauliflower, baked potato cake and a toasted hazelnut cream sauce^(N) £14.5

Grilled plaice with crispy celeriac, tenderstem broccoli, apple and lemongrass pureé and a brown butter £13

Oven baked rainbow trout with samphire, Parisian potatoes wilted spinach and a pink grapefruit sabayon £13.5

Pan fried halibut on a wild mushroom and bacon risotto with crispy cockles, baby onions and a cider reduction £19.5

Desserts

A selection of desserts will be available on the day.

Sous Chef: Daniel Alden

Gratuities at your discretion

V – Vegetarian | VG – Vegan | GF – Gluten free | N – Contains nuts | DF – Dairy free

Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.