



Fresh Fish Friday 24th March



Starters

Leek and potato soup with clams and quail's eggs £6.25

Mussels in a cream, garlic and white wine sauce served with crusty bread
£6.50 | £10.95

Sea trout with herb oil, burnt lemon and a mushroom, pea and Brussel sprout salad £6.50

Mains

Pan fried red mullet with courgette tagliatelle and purple basil pesto £12.95

Grilled sea bass with herby risotto and oven roasted cherry tomatoes, on the vine £13.95

Baked cod with Portobello mushrooms, red onion and thyme £14.95

Whole roasted sea bream with orange and rosemary butter, pickled vegetables and dressed salad leaves £15.95

Served with a choice of *Sautéed new potatoes topped with chives*
Buttered new potatoes topped with parsley
Crushed new potatoes with baby spinach

A selection of deserts will be available on the day

Head Chef: David Arnott

(Gratuities at your discretion)

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.