



Fresh Fish Friday 23rd June



Starters

Salmon ceviche with vanilla, pink pepper corns and dill crème fraiche £6.50

Salt cod with chorizo, crushed jersey royals and a tomato and thyme vinaigrette £6.25

Grilled scallops with tomato chutney and roasted pepper £6.95

Mains

Grilled whole lemon sole with clams, pancetta and a sherry and parsley butter £14.95

Prawn, chorizo and mussel paella £13.95

Pan fried sea bass with salt baked heritage carrots, wild mushrooms and an elderflower granola £14.95

Halibut with purple sprouting broccoli, wild mushrooms, gnocchi and a lemon butter sauce £21.95

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

Desserts

A selection of desserts will be available on the night

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.