



Fresh Fish Friday 5th October

Starters

Chorizo stuffed baby squid with sage and orange butter £6.25

Mackerel three ways with beetroot crisps, rhubarb puree and watercress £5.95

Sticky honey, garlic and chilli glazed prawns with courgette ribbons and rocket £6.65

Mains

Pan fried snapper fillet with lemon beurre blanc, samphire, asparagus, chervil and straw potatoes £14.95

Baked halibut supreme with confit baby leeks, baby new potatoes, pea mousse and sauce vierge £17.95

Pan roasted cod loin with garlic pesto spaghetti, crispy pancetta, pangratto and pea shoots £13.95

Sesame crusted tuna with asparagus, sugar snap peas, soba noodles and soy sake glaze £15.95

Desserts

A selection of desserts will be available on the day.

A selection of ice-creams and sorbets £4.75^(GF)

A selection of cheese served with chutney and biscuits £7.50 | £10.50

Sous Chef: George Reynolds

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.