

FRESH FISH FRIDAY

Friday 18th September

Starters

Wild red Argentinian prawns in a garlic butter with crusty bread and dressed salad £8

Chilli & polenta coated calamari with baby leaf salad and a lime and coriander dressing £6

Moules mariniere – whole shelled mussels in a white wine cream and garlic sauce with crusty bread £7

Mains

Smoked haddock gratin with crushed new potatoes, fine green beans and Chantilly carrots £13

Pan fried hake served with a rich tomato, garlic and thyme sauce on a bed of sauteed potatoes with fine green beans and Chantilly carrots £14

Salmon fishcakes served on a dressed salad with lemon and chive mayonnaise and garlic bread £13

Moules mariniere – whole shelled mussels in a white wine cream and garlic sauce served with fries and crusty bread £14

Desserts

Apple crumble ^(VG) with custard, ice cream or dairy free ice cream £6

White chocolate and raspberry cheesecake with raspberry pavlova ice cream £6.50

Chocolate and espresso slice served with vanilla ice cream affogato

A selection of ice-creams and dairy free ice cream £5^(GF)

A selection of cheese served with chutney and biscuits £8 | £11

Sous Chef – Mike Latty

Gratuities at your discretion

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