

**Seafood Sunday
5th July**



PRE-ORDER ONLY REQUIRED 1 week in advance

Starters

Watermelon Gazpacho with Cornish White Crab Meat £9.75

Garlic Prawns with Crispy Heads and Warm Bread £12.00

Smoked Salmon, Crayfish Cocktail and Avocado with Vodka Marie Rose Sauce £11.50

Half Shell Scallops with Chorizo and Parmesan Crust £13.00

Smoked Tuna Carpaccio with Greek Salad and Lemon Mayonnaise £11.00

Tofu 'Halloumi' Bruschetta with Tomato, Samphire and Olive Tapenade on Toast £9.50 (Vg)

Mains

Stone Bass with Prawn Balinese Curry, sesame Broccoli and Nasi Goreng £28.00

Grilled Native Lobster with Triple Cooked Chips and Salad £70

- Lemon and Garlic
- Thermidor

Chilled Mixed Seafood platter – Half Native Lobster, Fresh Crevettes, Ceviche Scallop, Potted Brown Shrimp with Rye Bread, White Crab Avocado Salad and Potato Samphire Caper Salad £70.00

Vegan 'Fish' and Triple Cooked Chips with Vegan Tartare Sauce and Salad 18.00 (Vg)

Puddings available to order on the day

10% Discretionary service will be added to the final bill