

Seafood Sunday
22nd June
PRE-ORDER ONLY



Starters

Watermelon Gazpacho with Cornish White Crab Meat £9.50

Garlic Chilli Prawns and Warm Bread £11.50

Smoked Salmon with Crayfish Cocktail with Vodka Marie Rose Sauce £11.50

Half Shell Scallops with Chorizo and Parmesan Crust £12.00

Oysters £3.00 each - (your choice of preparation)

- Natural with Shallot Red Wine vinegar
- Grilled with Spicy Korean and Bacon
- Grilled with Miso Yuzu Butter

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 £26.00

Grilled Native Lobster with Triple Cooked Chips and Salad £65

- Lemon and Garlic
- Thermidor

Chilled Mixed Seafood platter – Half Native Lobster, Fresh Crevettes, Ceviche Scallop, Potted Brown Shrimp with Rye Bread, Octopus Tomato Salad, 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