

THE TACK ROOM

at
KIRKLEVINGTON

FRIDAY FISH CLUB

APÉRITIF BITE

Cumbræ Oyster, apple & mint vinaigrette & homemade tabasco
Add a glass of Cremant de Loire, France

4
9.95

STARTERS

FRENCH BOUILLABAISSE

provençale fish stew with toasted sourdough
& dill oil

9.95

GRILLED MACKEREL

with baby beetroot & horseradish cream

9.95

WHITE BAIT

with lemon aioli

9.95

GIN-CURED CHALK STREAM TROUT

with fried capers, olives & brown bread

9.95

MAINS

HAWKSTONE BEER-BATTERED FISH & CHIPS

19.95

a classic beer-battered fish, using Jeremy Clarkson's famous Hawkstone beer, served with
golden triple cooked chips & a side of crushed peas

add Chef Jamie's homemade curry sauce 1.80

SUGGESTED WINE PAIRING: PICPOUL DE PINET, FRANCE

a soft, elegant wine with a hint of peach & delicate floral notes

125ml 7.50 175ml 9.5 BTL 35

SEA BREAM THAI RED CURRY

22.95

pan-seared sea bream in a fragrant Thai red curry broth, served over aromatic coriander &
ginger basmati rice

SUGGESTED WINE PAIRING: GEWURZTRAMINER RESERVE, HUNAWIHR, ALSACE, FRANCE

intensely fragrant with classic notes of tropical fruits & spice

125ML 6.95 175ML 8.95 BTL 30

SKREI COD

25.95

a premium Arctic cod served with butterbean & chorizo cassoulet & roasted red pepper salsa

SUGGESTED WINE PAIRING: FLEURIE, MONTANGERON, BEAUJOLAIS, FRANCE

bright & aromatic with flavours of red cherries, raspberries, violets & subtle spice

125ml 7.25 175ml 9.25 BTL 40

KING PRAWN LINGUINE

21.95

juicy king prawns, Isle of Wight cherry tomatoes, spring onion & al dente linguine

SUGGESTED WINE PAIRING: PIQUEPOUL ROSE, ENSERUNE, FRANCE

delicate aromas of cherry blossom & fresh strawberries with balanced acidity

125ml 7.5 175ml 9.5 BTL 35

PAN-FRIED STONE BASS

23.95

with roasted brussels, charred cauliflower & tartar beurre blanc

SUGGESTED WINE PAIRING: BOURGOGNE ALIGOTE, BURGUNDY, FRANCE

notes of green apple, citrus & a distinctive mineral freshness

125ml 7.25 175ml 9.25 BTL 40

Hold your Horses!

If you have any dietary requirements, please let us know at the time of ordering. Whilst we are extremely careful with the handling of all allergens, we use a wide range of ingredients in our kitchens and cannot guarantee the absence of traces of allergens in any of our food. Gluten free breads are available on request.

PLEASE NOTE THERE IS NOT A SERVICE CHARGE INCLUDED IN OUR PRICING