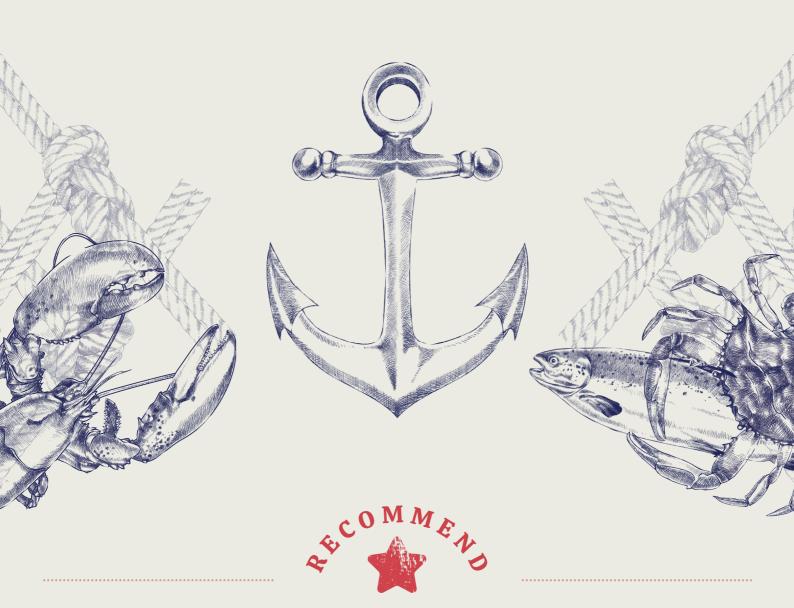
— MENU— FISHNIGHT



Seared Scallops

Seafood Platter to Share

The Rolo

With Honey Roast Pork Belly, Granny Smith Apple, Pea Shoots & Truffle Dressing (GF) Grilled Lobster, Mussels, Scallops with Honey Roast Pork Belly, Garlic King Prawns, & Grilled Sea bass with Hollandaise Sauce, Hand Cut Chips, Mixed Salad & Roasted New Potatoes Dark chocolate, salted caramel, raspberry sorbet & gel (GF)

£12 £70 £8



FISH NIGHT

£8

£12

£9

£70

£36

£8



STARTERS

SOUP OF THE DAY (GF) £7
SMOKED HADDOCK & MUSSEL £8

CHOWDER

With One Hour Duck Egg, Apple & Light Curry Sauce

PRAWN STAR MARTINI

With Crab, Avocado & Spiced Pepper

Chutney (DF)

STEAMED EXMOUTH MUSSELS

With Cider & Apple

SEARED SCALLOPS

Honey Roast Pork Belly, Granny Smith Apple, Pea shoots & Truffle Dressing (GF)

BRAISED BEEF ARANCINI

With Red Wine Reduction, Horseradish, Watercress

& Parmesan (GF)



SEAFOOD PLATTER TO SHARE

Grilled Lobster, Mussels, Scallops with Honey Roast Pork Belly, Garlic King Prawns, & Grilled Sea bass with Hollandaise Sauce,

Hand Cut Chips, Mixed Salad & Roasted New Potatoes

PAN FRIED BRIXHAM SKATE WING £24

With Sauté Potatoes & Caper Butter

BEER BATTERED FISH N CHIPS £17

With Pea Puree & Chunky Chips (GFA)

PAN FRIED HALIBUT £19

With Wok Fried Greens, Sweet Potato, Honey,

Sesame & Garlic Dressing with Lotus Root Crisps

SEA BASS, MUSSEL, SCALLOP & KING £20

PRAWN BOUILLABAISSE

With Saffron Potatoes, Vine Cherry Tomato &

Confit Fennel (GF)

28 DAY AGED FILLET OF BEEF
With Confit Portobello Mushroom, Peppercorn

Sauce and Hand Cut Chips (GF)

DESSERTS

BANANA TARTE TATIN £7.5

With Caramel Ice Cream, Caramelised Rice Noodle

THE ROLO £8

Dark Chocolate, Salted Caramel, Raspberry Sorbet & Gel (GF)

FROSTED CARROT CAKE

With Cinnamon Ice Cream & Spun Sugar (GF)

STICKY TOFFEE PUDDING £7

With Butterscotch Sauce & Vanilla Ice Cream

SELECTION OF HOME MADE ICE £7

CREAMS & SORBET (GF)



SIDE ORDERS

£4.5

HAND CUT CHIPS
CREAMED POTATOES
BRAISED RED CABBAGE
SEASONAL GREENS
TOMATO AND RED ONION SALAD

ROCKET AND PARMESAN SALAD



