



FISH FRIDAY – 2nd March

3 courses 23.5

Maldon oysters 1.5 each

Starters

Beer battered cod cheeks, tartar sauce, salad

Pan-fried oat sardines, pesto, confit beetroot salad

Smoked haddock scotch egg, béarnaise sauce

Home cured gravlax, celeriac mustard remoulade, croutes

Fish beignets, mussels, white wine cream sauce

Mains

Pan fried seabass, squid ink risotto, baby leeks, tomato concassé

Herb-cruste hake, new potatoes, samphire, Hollandaise sauce

Baked whole plaice, prawns, crab, cream sauce, farragon Duchess

Pan fried chalk stream trout, spinach, cockle chowder

Char-grilled swordfish, marinated lemon, garlic, thyme, triple cooked chips, salad

Desserts

Homemade lemon sorbet, ginger snap, mint sugar

Vanilla crème brûlée, shortbread

Sunk-in chocolate amaretto cake, almond cream

2 cheese, chutney, crackers

Full allergen information is available upon request from a member of staff. Fish and shellfish dishes may contain bones and/or shell. Please be aware that all our dishes are prepared in kitchens where nuts and gluten are present, as well as other allergens, therefore we cannot guarantee that any food item is completely free from traces of allergens. Our menu descriptions do not list all ingredients.