

# S E T M E N U

## CURED MONKFISH, GINGER, FENNEL & YOGHURT

*“Monkfish cured in sea salt, sugar and white wine, dressed with a refreshing and clean ginger and fennel dressing”*

## PICKLED HERRINGS, TARRAGON, CHILLI & ORANGE

*“My favourite oily fish to pickle. Great at this time of year”*

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## BATTERED HAKE, HERBS & WARM TARTARE SAUCE

*Hake sprinkled with freshly chopped herbs and lemon zest, fried in cider batter until crisp, then perched atop a punchy warm tartare sauce*

## FISHERMAN’S STEW

*A fish restaurant without stew should hold its head in shame.  
A selection of the best catch of the day,  
served with spicy anchovy mayonnaise*

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## CLOTTED CREAM RICE PUDDING, SPICED PINEAPPLE, GINGERBREAD ICE CREAM

*“Warm and rather Moorish rice pudding, topped with poached and grilled pineapple, Jamaican ginger bread ice cream on the side”*

## SEASONAL SORBETS & ICE CREAMS

*“All seasonal and freshly churned in our rather fantastic and swanky ice cream machine”*

2 COURSES £32, 3 COURSES £39

AVAILABLE FOR LUNCH AND FROM 5.30PM – 6.30PM

