

APPETISERS

Fresh Peeled Prawns		6.20
Winkles (in shell)		4.50
North Atlantic Prawns (Shell on)	½ pint	5.50
Venus Clams (in shell)		5.20
Whelks (in shell)		4.70

STARTERS

Baked Crab with Light Cheese Crust		9.95
Grilled Mediterranean Prawns served with Garlic Butter		9.25
Breaded Whitebait		6.25
Wholetail Breaded Scampi		6.25
Seared Scallops with Garlic Butter		8.95
Fresh Leek and Potato Soup		4.90
Fresh Tomato and Basil Soup		4.90
Shellfish Soup		5.40
Jellied Eels		7.25
Scotch Smoked Salmon		8.90
Dressed Crab		9.95
Fresh Prawn Cocktail		8.25
Mediterranean Prawns chilled and served with Mayonnaise		9.25
Anchovy and Parmesan Salad		5.80
Irish Rock Oysters served with Lemon, Tabasco or Shallot Vinegar	½ dozen	12.00
Trio of Whitebait, med prawns & calamari		9.80

We do not recommend the consumption of alcohol with Oysters

Cold Seafood Platter for two		29.00
Dressed Crab, Oysters, Mussels, Winkles, Mediterranean Prawns, Venus Clams, Atlantic Prawns and Whelks served with Shallot Vinegar and Tabasco Sauce on a bed of ice.		

CHILDREN'S MENU (Under 12)

Cod Fillet, Scampi or Grilled Chicken served with Chips or New Potatoes, Soft Drink and Ice Cream		7.45
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MAIN COURSES

All of our fish can be served deep fried, poached or grilled & are accompanied by chips, mashed or new potatoes. There is a choice of tartare sauce, hollandaise or herb butter.

Cod Fillet	16.40
Plaice Fillet	15.80
Haddock Fillet	15.80
Skate	18.30
Dover Sole	MP
Salmon Fillet	16.95
Wholetail Breaded Scampi	10.95
Smoked Mackerel Pate & Toasted Bread	5.30
Monkfish served with mash & pesto	16.00
Grilled Salmon Fillets with new potatoes, green veg & hollandaise	18.50
Grilled Salmon Fillets with Brown Shrimps in Basil Butter	19.00
Wild Halibut Fillet	25.50
Deep Fried Rock EEL	MP
Whole Plaice on the bone	18.25
Wild Turbot Cutlet	MP
Pickled Herrings & Sweet Dill	5.80
King Prawns & Chorizo – cooked in sherry, garlic & parsley	9.50
Moules Marinère with cream & parsley	8.00
Trio of Whitebait, med prawns & calamari	14.50
Deep fried calamari & Aioli	7.50

MP = Market Price

Our fried fish is cooked in pure **Groundnut oil**.

Sea Bass Fillets with Tapanada (Lightly curry flavoured crushed potatoes with olives and peppers)	15.25
Naturally Cured Oak Smoked Haddock served with Mashed Potatoes, Mornay Sauce and Poached Egg	16.30
Seared Scallops with Garlic Butter	17.20
Grilled Mediterranean Prawns with Garlic Butter	16.25
Cold Seafood Platter for one	29.00
Dressed Crab, Oysters, Mussels, Winkles, Mediterranean Prawns, Venus Clams, Atlantic Prawns & Whelks served with Shallot Vinegar & Tabasco Sauce on a bed of ice	
Fillet Steak 8oz	19.80
Grilled Chicken Breast	8.90
Pasta with Oven Baked Mediterranean Vegetables	7.65
Spinach & Ricotta Tortellini with tomato sauce	8.00

SIDE ORDERS

Chips or New Potatoes	3.00	Pickled Cucumber	1.50
French Bread and Butter	.90	Mediterranean Vegetables	3.50
Mixed Salad	3.50	Fresh Green Vegetables	3.25
Tomato Salad	3.25	Pickled Onions	1.40
Mushy Peas	2.50		

Due to the fact that we use Groundnut oil in our kitchen, we cannot guarantee that any of our dishes do not contain traces of nuts. Please ask to see our Allergen List

DESSERTS

Salted Caramel Ice Cream	5.00
Rum & Raisin Ice Cream	5.20
Sticky Toffee Pudding served with Cream or Custard	5.50
Fresh Fruit and Cream Pavlova	5.50
Eton Mess or Banoffee Mess	5.50
Cheesecake	5.50
Apple and Blackberry Crumble	5.50
Chocolate Brownie with Chocolate Sauce and Vanilla Ice Cream	5.50
Vanilla, Chocolate, Mint Chocolate Chip, Coconut or Strawberry Ice Cream	4.20
Lemon, Raspberry or Mango Sorbet	4.20

Please see Specials Board for additional desserts

DESSERT WINE

Famiglia Zuccardi 'Tardio Torrontes' (Argentina)	50cl	13.95
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DRINKS

Coke or Lemonade	(½ pint)	2.25
Diet Coke		1.95
Juices – Orange, Pineapple, Tomato, Apple or Cranberry		2.25
Bottle Green sparkling Elderflower or Raspberry Lemonade Pressé		3.30
J²O		3.40
Red Bull		3.30
Bottled Water – Still or Carbonated	Small 2.25 Large	3.60
Tea, Lemon Tea or Peppermint Tea		1.95
Hot Water with Lemon		.60
Cappuccino		2.50
Espresso	Single 1.90 Double	2.25
Regular Coffee		2.20
Liqueur Coffee		5.00
Spirit Coffee		4.65
Draught Fosters	½ Pint 2.50 Pint	4.80
Draught Peroni	½ Pint 2.90 Pint	5.50
Bottled Bombardier	500ml	4.50
Becks, Budweiser		4.50
Peroni		4.50
Corona		4.30
Non Alcoholic Beer		3.25
Guinness Surge	520ml	4.70
Aspall Suffolk Cider	330ml	3.90
2.85		
Magners Cider		3.95
Kopparberg Cider		4.95
Gin, Vodka, Scotch, Bacardi, Brandy	25ml	3.50
Bombay Sapphire Gin, Pink Gin	25ml	4.40
Martini, Dubonnet, Cinzano, Campari	50ml	3.25
Taylor's 10 Year Old Port	50ml	4.95
Liqueurs	25ml	4.50
Baileys	50ml	4.50
Sherry	50ml	3.20
Glenfiddich Whisky, Jameson Whisky	25ml	4.70
Remy Martin VSOP	25ml	4.70
Remy Martin XO	25ml	9.70
Mixers		1.80
Fever Tree Mixers	200ml	2.20

Please note we have a minimum charge of £12.00 per person for food
 For parties of 6 or more there is a discretionary 10% service charge.
 All tips received are kept by the waiting staff

WHITE WINE

		<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
2011	El Tesoro Verdejo, Spain	3.70	4.90	13.80
2011	Nelly Marazlleau's Muscadet Sur Lie, France	4.90	6.65	18.80
2011	False Bay Sauvignon Blanc, South Africa	4.50	5.95	16.80
2011	I Matri Trentini Pinot Grigio, Italy	4.60	6.35	17.25
2011	Cloud Factory Marlborough Sauvignon Blanc, New Zealand			19.75
2011	La Battistina Estate Gavi, Piemonte, Italy			19.90
2011	Duc de Morny Picpoul de Pinet, France			18.40
2011	Domaine Michel Girard Sancerre, Loire Valley, France			27.40
2011	La Colombe Chablis, Burgundy, France			24.50
2011	Listening Station Chardonnay, Western Australia			18.20
NV	Domenico de Bertiol Prosecco, Italy			19.50

CHAMPAGNE

			<u>Bottle</u>
NV	De Venoge 'Cordon Bleu' House Champagne		34.50
	Moet et Chandon		39.85

ROSÉ

		<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
2011	Principato Pinto Grigio Blush, Pavia, Italy	4.60	6.35	17.25
2011	Domaine Vieille Tour Provence Rosé, France	4.90	6.65	18.80
2011	Mirabello Pinot Grigio Rosé Spumante, Italy			15.95

RED WINE

		<u>175ml</u>	<u>250ml</u>	<u>Bottle</u>
2011	Borsao Garnacha, Spain	3.90	4.90	13.80
2011	Les Volets Pinot Noir, France			18.90
2011	Beaujolais Villages Les Pinoines, France			18.90
2011	Tierra Alta Merlot, Chile			15.80
2010	Artesa Estate Rioja Tempranillo, Spain			16.50

Every effort is made to ensure vintages are correct but may,
at times, vary from those listed here.
All wines by the glass are available in 125ml measures on request.