



Seafood Supper and Live Music

From 7 Till Late

Bookings Only - 01736 872753

Pan Fried Scallops with Butternut Squash Puree,
Watercress Oil & Crispy Panchetta

Local Mackerel on a Beetroot Salad with Horseradish Dressing



Baked Sea Bass Fillets with Buttered Spinach, Clams,
Girolle Mushrooms & Beurre Blanc Sauce

John Dory Fillets on a Purple Mash Infused with Roasted Garlic & Rosemary,
Buttered Samphire and Lemon Sauce



Sicilian Lemon Pot with Fresh Raspberries &
Chefs Own Shortbread Biscuits

Mascarpone & Ginger Crème Brulee

3 Courses £25