

FISH FRIDAY

Menu

Starters

Fritto misto, saffron aioli - **£8**

Crab crumpet with brown crab mayonnaise & compressed cucumber - **£10**

Crispy squid salad with chilli & garlic - **£8**

Smoked Salmon, fennel & clementine salad - **£8**

King prawn & avocado cocktail, shellfish Marie Rose, baby leaves - **£9**

Moules marinière served with fresh sourdough baguette - **£10**

Mains

Beer battered market fish & chips, smashed minted peas, chunky tartar & lemon - **£17**

Mix fish grill - with garlic butter

King prawns, a mix of swordfish, stone bass, market fish of the day & scallops. Served with fries & a side salad - **£28**

Swordfish steak served on a bed of crushed new potatoes, grilled asparagus & confit tomatoes - **£22**

Seared stone bass topped with king prawns, fennel compote & mussel laksa, served with a Thai fried noodle side salad - **£22**

Moules marinière & frites served with fresh sourdough baguette - **£18**

Pan fried seabass with ratatouille & basil - **£18**

Burger - Thai style fish patty, tempura soft shell crab, sweet pickled cucumber, citrus slaw & peanut satay sauce, in a plant-based brioche bun, served with salt & pepper fries - **£20**



FISH FRIDAY

Desserts

Vanilla panna cotta, bee pollen nut & seed granola, raspberries - **£7**

Snugs Bakewell Tart with homemade clotted cream ice cream - **£7**

Honey Dessert -
Brown butter honey sponge, white chocolate, lemon, Italian meringue - **£8**

Selection of sorbets - **£7**