



MENU FISH AND FIZZ

FRIDAY 28TH AUGUST

Main course

Breaded Plaice Fillet

Served with rustic fat chip, lemon and minted mushy peas, homemade tartar sauce

Baked Smoked Haddock

Served with calcannon mash, creamy spinach hollandaise sauce and soft poached egg

King Prawn, Crab and Chorizo Tagliatelle

Served in a white wine, tomato, garlic and chilli sauce

Pan Fried Sebass Fillet

Sauteed new potato, clams, samphire, cavole nero and lemon and garlic veloute

Steamed Clams

with chorizo, garlic, white wine with French fries and Ciabatta

For 2 mains and a bottle of Prosecco £50.00

