



Seafood Night

Thursday 22nd October from 7.00 pm

Join us for a special 4 course menu
celebrating the best Seafood.

HOME SMOKED SALMON MOUSSE

Horseradish Crème Fraîche and Sourdough Toast

BEER BATTERED COD BITES

Hand-cut Chips, Minted Pea Puree and Chunky Tartare Sauce

ROASTED STONE BASS

Warm Potato and Saffron Salad, Salsa Verde

OVEN BAKED FIGS

Hot and Cold Vanilla Ice Cream, Raspberry Coulis

£30 per person.

(A £5 non-refundable deposit is payable per person)

Add a perfectly paired WINE FLIGHT
for just £15 per person