



FISH NIGHT

EVERY THURSDAY

2 COURSES £19.95, INCLUDES A 125ML GLASS OF WHITE OR RED WINE

(Some dishes may have supplement charges. Pre-order required for tables of 8 or more)

STARTERS

Crispy Salt and Pepper Squid

With roasted garlic lemon and herb mayo.

Prawn Cocktail Gamberi

Baby prawns in a Marie Rose sauce on a bed of salad, topped with 2 king prawns and served with crusty bread and butter.

Prawn and Seafood Platter to share (£4 supplement)

Mussels in creamy white wine garlic and herb sauce, salt and pepper squid, king prawns in garlic butter served with crusty bread and sweet chilli and garlic mayo dips.

Gravy Boat Famous Mussels

In a creamy white wine and herb sauce with lemon and crusty bread and butter.

Tempura Battered King Prawns

With a sweet chilli dip and lemon.

MAINS

Coconut Curry Baked Cod

With bell peppers and pilau rice.

Whole Sea Bream

Marinated in lemon and herbs and grilled. Served with new potatoes and veg.

Trio of Fish and Seafood (£4 supplement)

Grilled salmon, sea bass and king prawns drizzled with creamy herb sauce and served with dauphinoise potato and rocket.

King Prawn Pasta or Risotto King Prawns

Mixed heritage cherry tomatoes, red onion, fresh parsley and garlic in lemon butter sauce (simple but delicious).

Salmon En Croute

Succulent salmon, cream cheese and dill wrapped in puff pastry and cooked until golden and crispy. Served with new potatoes, rocket and creamy herb sauce (please allow 25 min).

CHOOSE FROM OUR SELECTION OF TEMPTING DESSERTS ON THE DAY

