

FISH NIGHT SPECIALS

Special dishes created by Head Chef Adam Wrench and his team

Soup of the Day

Shellfish bisque topped with Armagnac

Little Dish of the Day

Tuna Tarter, topped with ginger and avocado puree and coriander enhanced oil

Scallops of Day

Pan seared Scallops served on a bed of wilted spinach with a tomato and mussel nage

Fish of the Day

Whole Dressed crab with buttered new potatoes and dressed mixed leaf salad

Lobster Thermador upon request with 48hr notice

Pan roasted Cod fillet served on a cabbage, bacon and wild mushroom ragout with steamed mussels. Finished with a light pea volute

Roasted Skate wing with a basil pomme puree and baked vine tomatoes served with lemon, caper and beurre noisette dressing

Caramelised Salmon with lemon, vanilla and sesame seed crust served on pomme Lyonnais with roasted asparagus and Piquillo pepper coulis