



SEAFOOD MENU EVENT

22 - 23 July

STARTERS

Pan Seared King Scallops (7,14)

Seared in herbs & butter, these golden & succulent scallops are served with a mushroom & spinach sauce. 13.00

Moules Marinière (1,2,8)

Line caught mussels, steamed & in a garlic infused cream sauce. 8.50

Hot Smoked Mackerel Fillet (6,14)

Served with a sweet & sour mixed beetroot salad & red wine pickled shallots to complement the smoky flavour of the fish. 9.00

Long Jing Tea Infused King Prawns (3,7,14)

Shell on king prawns infused with aromatic Long Jing green tea, served with wild rice. 10.00

MAINS

Insalata Di Mare Tagliatelle (1,2,6,7,8,14)

A mix of herb marinated prawns, squid & mussels served in a light but flavorsome white wine & chilli butter sauce with cherry tomatoes. 18.00

Chargrilled Tuna Steak (2,6,9,14)

Tuna loin rolled in grain mustard & charred for a smoky flavour whilst leaving the fish medium rare. Served on a pea & onion risotto & garnished with rocket. 25.00

Chesapeake Style Crab Cakes (1,3,7)

Crispy & fluffy crab cakes served with a vegetable kebab, celeriac remoulade, fresh lemon wedge & garlic dip. 19.00

Whole Baked Trout - for 2 to share (or 1 large appetite) (2,5,6)

This large rainbow trout is served BBQ style, charred then roasted in foil with a mix of spices. Served on a platter with grilled potatoes, crispy bacon, green beans, vegetable kebab & BBQ glaze. 34.00

(v) Vegetarian dishes (vo) Can be prepared for a vegan diet

Just let us know if anyone in your party suffers from allergies or if there are any special dietary requirements.

OUR MENU INDICATES ALLERGEN INFORMATION

(1) Cereals containing gluten (2) Milk (3) Eggs (4) Peanuts (5) Nuts (6) Fish (7) Crustaceans (8) Mollusc (9) Mustard (10) Celery (11) Sesame (12) Soya (13) Lupin (14) Sulphur dioxide & sulphites