



FRESH FISH SPECIALS

LOBSTER THERMIDOR • 24.95

GRILLED WHOLE LOBSTER • 24.95

LOBSTER SURF & TURF FOR TWO • 49.95

LOBSTER SURF & TURF FOR ONE • 24.95

SEA BASS • 16.50

HAKE • 16.95

LEMON SOLE • 22.50

SALMON • 16.50

TUNA • 18.50

MONKFISH • 22.50

BABY HALIBUT • 22.50

**SEAFOOD STEW OF PRAWNS, MUSSELS, SQUID, HERITAGE
POTATOES, TOMATO, FENNEL & WHITE WINE SAUCE**

**SEVERN & WYE SMOKED SALMON POTATO DAUPHINOISE,
SMOKED PANCETTA, PEA VELOUTÉ**

MUSSEL, SAMPHIRE & PARMESAN RISOTTO

SAMPHIRE MASH, CLAMS, THERMIDOR SAUCE

**DEVON CRAB, CLAM & PARSLEY BUTTER, LIGHTLY
DRESSED WATERCRESS, HERITAGE POTATOES**

**SEASONAL MUSHROOMS, SHALLOT PURÉE, TENDERSTEM
BROCCOLI, SMOKED PANCETTA, BORDELAISE SAUCE ^**

PRAWN, LEMON & PARSLEY BUTTER, HERITAGE POTATOES

VEGETABLE BROTH, GNOCCHI, FRESH HERBS


**TENDERSTEM BROCCOLI, BOULANGÈRE POTATOES,
SAUCE AMÉRICAINÉ ^**

**CAULIFLOWER PURÉE, ROASTED CAULIFLOWER FLORETS,
PRAWNS, CAPER & GOLDEN RAISIN VINAIGRETTE**

**CHARRED LEEKS, PULLED MUSHROOMS,
HAZELNUT DRESSING**

**BROWN SHRIMP & GARLIC BUTTER,
HERITAGE POTATOES, SAMPHIRE**

**PARIS BROWN MUSHROOMS, SAVOY CABBAGE,
PANCETTA, MUSTARD & CHIVE CREAM SAUCE**



All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. (V) = made with vegetarian ingredients, (V) = made with vegan ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. ^ = these dishes contain alcohol. All prices include VAT at the current rate. Licensing hours apply.