

# FRESH FISH SPECIALS



**LOBSTER THERMIDOR • 29.95**

**GRILLED WHOLE LOBSTER • 29.95**

**LOBSTER SURF & TURF FOR TWO • 59.95**

**LOBSTER SURF & TURF FOR ONE • 29.95**

**SEA BASS • 16.50**

**HAKE • 17.50**

**LEMON SOLE • 22.95**

**SALMON • 16.95**

**TUNA • 19.50**

**MONKFISH • 22.95**

**BABY HALIBUT • 22.95**

**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.