

GOOD FRIDAY MENU

TO START

Salt & Pepper Tempura King Prawns

Served on sautéed julienne vegetables, finished with a sweet chilli glaze (gf option available)

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Scallops Prawns and Chorizo

Sautéed queen scallops, baby prawns and chorizo tossed with garlic and herb butter served with warm crusty bread (gf option available) (£2.50 supp)

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Smoked Mackerel Fillet

Served warm with a beetroot & apple potato salad and a chive mayonnaise (GF)

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Classic Prawn Cocktail

Atlantic prawns bound with Marie-Rose sauce, served on a bed of shredded iceberg lettuce, served with brown bloomer (gf option available)

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Moules Mariniere

Steamed mussels in a garlic & white wine cream sauce, finished with shallots and parsley, served with warm crusty bread (GF option available) **[Also available as a main course, served with fries]**

THE MAIN EVENT

Baked Cod Loin

Served with crushed new potatoes, purple sprouting broccoli and a champagne & langoustine butter sauce (gf option available) (£3 supp)

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Smoked Haddock Fishcake

Topped with a soft poached egg, lemon and dill butter sauce, dressed leaves and skinny fries

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Honey & Sesame Salmon Fillet

Salmon fillet topped with a honey & sesame crust on a bed of Thai spiced noodles finished with a light soy dressing, pak choi and coriander

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Smoked Salmon, Pea & Prawn Linguine

Torn smoked salmon, peas and Atlantic prawns bound in a white wine cream sauce, tossed with ribbon pasta, finished with parmesan, spring onions and chives

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Seabass Fillet

Pan seared seabass fillets served on a bed of sautéed new potatoes, marinated olives, cherry tomatoes and green beans topped with a lemon butter (gf option available)

3th April 2026 - 2 courses, £25 pp

Please speak to a member of our team if you have a **food allergy** or intolerance and we will do our best to adapt dishes.