

BROWSING MENU

MIXED PLATTERS

DESIGN YOUR OWN MIXED PLATTERS FROM OUR SEAFOOD COUNTER, OR CHOOSE FROM ANY OF THE BELOW. FROM £10.00 TO £50.00

PRAWNS

½ A PINT WHOLE PRAWNS WITH LEMON AND BREAD £3.50
½ A PINT WHOLE PRAWNS LOCALLY SMOKED WITH LEMON AND CORIANDER MAYONNAISE £4.25
KING PRAWNS £35.00 PER KILO
SMOKED KING PRAWNS WITH LEMON, LIME AND CHILLI £30.00 PER KILO
PEELED PRAWNS WITH BREAD MARY ROSE SAUCE OR MAYONNAISE £5.00 PER 100G
PEELED BROWN SHRIMPS £4.50 PER 100G

CRAB MEAT

A PLATE OF WHITE CRAB WITH LEMON AND BROWN BREAD £5.00 PER 100G
A PLATE OF MIXED CRAB MEAT WITH LEMON AND BROWN BREAD £4.00 PER 100G
DRESSED CRABS £4.50 EACH OR SERVED WITH SALAD £6.50
A WHOLE CRACKED CRAB WITH SALAD AND NEW POTATOES FROM £8.00
CRACKED CRAB CLAWS £12.00 PER KILO
NIBBED CRAB CLAWS £4.50 PER 100G

SMOKED FISH

HOT ROAST SALMON £28.00 PER KILO
SMOKED ORGANIC SALMON WITH LEMON AND BROWN BREAD £5.50 PER 100G
SMOKED SALMON WITH LEMON AND BREAD £3.00 PER 100G
SALMON PASTRAMI £8.00 PER 100G
SMOKED MACKEREL WITH HORSERADISH AND BREAD £3.25

EELS

A BOWL OF JELLIED EELS AND BREAD £3.50 PER BOWL
SMOKED EEL WITH HORSERADISH £4.60 PER 100G

MARINATED IN OLIVE OIL

OCTOPUS WITH PEPPERS £3.20 PER 100G
ANCHOVIES WITH LEMON AND GARLIC £3.20 PER 100G
SEAFOOD SALAD £3.20
ANCHOVIES WRAPPED AROUND OLIVES £1.00 (PER STICK OF TWO)

CURED FISH

HERRING IN MADEIRA SAUCE £3.20 PER 100G
HERRING IN MUSTARD SAUCE £3.20 PER 100G
HERRING IN GARLIC £3.20 PER 100G
HERRING IN DILL £3.20 PER 100G
ROLL MOPS £1.50 EACH

MOLLUSKS

BOWLS OF COCKLES £3.50 PER 100G
BOWLS OF MUSSELS £1.90 PER 100G
BOWLS OF WHELKS £1.90 PER 100G
WHELKS IN THEIR SHELLS £1.80 PER BOWL
WINKLES IN THEIR SHELLS £2.00 PER BOWL

WARM LIGHT DISHES

WHOLE SPLIT ENGLISH LOBSTER WITH BUTTERED NEW POTATOES, SALAD AND MAYONNAISE FROM £20.00 TO £50.00
HOT SPLIT ENGLISH LOBSTER BAKED WITH GARLIC BUTTER, NEW POTATOES AND SALAD FROM £24.00 TO £50.00
BEER BATTERED CATCH OF THE DAY WITH MUSHY PEA'S TARTAR SAUCE AND PONT PONT NEUF £12.00
SPICY CRUSTED SQUID WITH HOT AND SOUR DIPPING SAUCE £7.75
TEMPURA OF SOFT SHELL CRAB FINISHED WITH CHILLI, CORIANDER, SPRING ONION, AND SEA SALT £8.50
JAPANESE FLAKED GOUJONS OF DOVER SOLE SCENTED WITH NORI SEAWEED AND SERVED WITH WASABI AND GREEK YOGURT DRESSING £7.00
BAKED NEW ZEALAND MUSSELS FINISHED WITH PESTO AND GRATINATED WITH CHEESE £6.50
HOMEMADE SALMON CAKES WITH SALAD AND SWEET CHILLI DRESSING £6.75
HOT FISH SOUP WITH TOASTED CROUTES FINISHED WITH ROUILLE AND GRATED PARMESAN £4.80
POTTED SHRIMPS DUSTED WITH CAYENNE AND SERVED WITH TOASTED HOMEMADE SOURDOUGH BREAD £5.75

HOME BAKED TARTLETS AND FLANS

CRAB AND PRAWN BÉARNAISE TARTLET WITH SALAD £6.50
POACHED SALMON, ASPARAGUS AND PESTO QUICHE WITH SALAD £6.50
TROUT, LEEK AND HORSERADISH FLAN WITH SALAD £6.50
SMOKED HADDOCK AND CHEESE FLAN WITH SALAD £6.50

BREAD

WE MAKE OUR OWN BREAD WHICH CHANGES DAILY IT WILL BE SERVED AT THE TABLE ON ARRIVAL, IF YOU REQUIRE ANY MORE IT WILL BE AT A CHARGE OF £1.50 PER BOARD.

BOWLS OF SALAD £3.00
BOWL OF BUTTERED NEW POTATOES £3.00

ALL UPON AVAILABILITY