

## A TASTE OF THE SEVENTIES



Two courses      £20.00  
Three courses    £22.50  
Except Sunday lunch

### Starters

#### Coquille Saint Jacques

Very French and very delicious - Scallops & coquilles in a Saint Jacques sauce with smooth mashed potato.

#### Seafood Cocktail

Crab & Greenland prawns served on a bed of lettuce, cherry tomatoes and marie rose sauce

#### White Bait

Deep fried White bait served with homemade tartar sauce

#### Carpaccio of Beef

Thinly sliced sirloin of beef served with parmesan cheese, truffle oil, lemon juice and ground black pepper.

#### Garlic King Prawns

Pan-fried king prawns & chorizo served in garlic butter with toasted sea salt ciabatta bread

#### Deep Fried Calamari

Deep fried calamari in panko breadcrumbs served with lemon and tartare sauce.

#### Deep Fried Camembert (V)

presented on a bed of salad and green beans served with red currant jelly

#### Avocado & Melon Salad (Vegan)

Diced lightly salted avocado slices served with Melon and sliced figs and mint leaves

### Main Course

#### Fillet of Salmon

Grilled salmon with crushed new potatoes with baby spinach and basil white wine cream sauce

#### Quayside Luxury Fish Pie

Diced Cod, lobster, eggs and mushrooms together with Greenland prawns & crab. Baked in a beautiful quayside sauce topped with mashed potato and grated cheese. Served with veg of the day.

#### Panfried Breast of Chicken

Pan Fried Breast of chicken with dauphinoise potatoes and a wild mushroom and tarragon jus.

#### Bream Beurre Blanc

Grilled sea bream filets served with French fries green beans and broccoli & a delicious beurre blanc sauce.

#### Duck a la Orange

Grilled breast of duck (Medium rare) served with a beautiful orange and grand marnier sauce. Served with pak choi dauphinoise potatoes

#### Steak Dianne

Char grilled sirloin steak served with French fries, parmesan and rocket salad

#### Wild Mushroom Rissotto (V)

Wild porcini mushrooms, diced shallots, chives & crushed black pepper corns served in a creamy white wine sauce with Arborio rice topped with parmesan cheese

#### Thai Vegetable Curry (Vegan)

Green Thai vegetable curry with coconut, lime and coriander rice

### Desserts

#### Crème Brulee

#### Black Forest Gateaux

#### Strawberries & Cream

#### Crepes Suzette