



A TASTE OF the seventies

October 1st to Nov 14th

2024



Two courses £25.00

Three courses £27.50



10% descretional service charge

Starters

Coquille Saint Jacque

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

Sea Bream Royal

Panfried bream dressed in lobster sauce with pomme puree (starter size)

Avocado & Melon Salad (Vegan)

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

Main Course

Sunday lunch only

Roast beef with all of the trimmings (suppliment of £2.50)

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.

Panfried Sea Bass

With a cream saffron and mussel sauce, served with green beans and baby potatoes

Duck a la Orange

Confit duck leg 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 shalots, 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

Fruit salad

Crepes Suzette

If you have any allergens please notify the staff.