



# WINTERFEST MENU

January to February 2026

## STARTERS

### Coquilles Saint-Jacques

SCALLOPS 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

### Whitebait

DEEP FRIED WHITEBAIT SERVED WITH  
HOMEMADE TARTARE SAUCE

### Parma Ham

BUFFALO MOZZARELLA, PARMA HAM, FRESH FIGS, MELON,  
WITH BASIL & MINT

### 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  
REDCURRANT JELLY

### Sea Bream Royal

PAN-FRIED BREAM DRESSED IN LOBSTER SAUCE WITH POMME  
PURÉE (STARTER SIZE)

### Avocado & Melon Salad (Vegan)

LIGHTLY SALTED AVOCADO SERVED WITH MELON, SLICED FIGS  
AND MINT LEAVES

## MAINS

### Roast Beef (Sunday Lunch only)

WITH ALL THE TRIMMINGS (£2.50 SUPPLEMENT)

### Fillet of Salmon

GRILLED SALMON WITH CRUSHED NEW POTATOES, BABY SPINACH  
AND A BASIL WHITE WINE CREAM SAUCE

### Quayside Luxury Fish Pie

DICED COD, LOBSTER, PRAWNS, CRAB, MUSHROOMS, EGGS, BAKED  
IN A RICH QUAYSIDE SAUCE. TOPPED WITH MASHED POTATO AND  
GRATED CHEESE, AND SERVED WITH VEGETABLES OF THE DAY.

### Pan-Fried Breast of Chicken

PAN-FRIED BREAST OF CHICKEN WITH DAUPHINOISE POTATOES  
AND A WILD MUSHROOM & TARRAGON JUS

### Pan-Fried Sea Bass

WITH A CREAMY SAFFRON AND MUSSEL SAUCE, SERVED WITH  
GREEN BEANS AND BABY POTATOES

### Duck à l'Orange

CONFIT DUCK LEG WITH AN ORANGE AND GRAND MARNIER  
SAUCE. SERVED WITH PAK CHOI AND DAUPHINOISE POTATOES

### Steak Diane

CHARGRILLED SIRLOIN STEAK SERVED WITH FRENCH FRIES,  
PARMESAN AND ROCKET SALAD

### Wild Mushroom Risotto (V)

WILD PORCINI MUSHROOMS, DICED SHALLOTS, CHIVES & CRUSHED  
BLACK PEPPERCORNS 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 Brûlée

### Black Forest Gâteau

### Fruit Salad

### Crêpes Suzette

£27.95 FOR 2 COURSES | £29.95 FOR 3 COURSES

PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS  
A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.