

Fish Supper Night

STARTERS

Seared scallops crispy miso potatoes wasabi cream edamame beans	£14.00
Treacle cured salmon rye cracker sweet pickles micro-herb salad	£9.00
Monkfish ceviche lime pepper fresh chilli coriander rye cracker	£8.00
Coronation chicken terrine curry mayonnaise homemade Miller's bread	£9.00
Watercress & artichoke soup vg homemade Miller's bread	£8.00

MAINS

Coconut & ginger steamed mussels lemongrass chilli & tequila hand cut chips	£21.00
Soft shell crab burger sweet mustard slaw tahini hand cut chips	£23.00
Salmon fillet champagne sauce spring onion mash pan-fried broccolini	£26.00
Roasted dover sole pickled cockles laverbread beurre noisette	£34.00
Baked whole sea bass for two saffron $\&$ anchovy potatoes cavolo nero	£52.00
Landsker 8oz sirloin balsamic onions fondant potato green beans green peppercorn sauce	£24.00
Cherry tomato orzotto v/vg* basil burrata rosemary & garlic focaccia	£16.00

Order an extra side of spinach mash, skin on chips, buttered cavolo nero or roasted Mediterranean vegetables for £4.00

DESSERTS

Hot chocolate & pistachio tart v ice cream	£7.50
Rhubarb & lemon roulade vg* candied lemon rhubarb compote	£7.50
Malvern pudding vg dairy-free ice cream	£7.50
Banoffee cheesecake v	£7.50
Grapefruit posset v shortbread	£7.50

v- vegetarian. vg - vegan friendly. vg* - can be made vegan on request