

# SET DINNER MENU

2 COURSES 31.50 | 3 COURSES 37.50

Tuesday – Thursday 5.30pm to 10pm - Friday 5.30pm to 6.30pm

## STARTERS

### CRISPY SQUID

*Sweet chilli mayonnaise*

### SEVERN & WYE SMOKED SALMON

*Lemon crème fraîche, capers*

### LOBSTER BISQUE

*Lemon, puff pastry, crab*

### SOFT SHELL CRAB TEMPURA

*Seaweed mayonnaise, lime dressing*

### KING PRAWN COCKTAIL

*Brown bread & butter*

### DUCK SPRING ROLLS

*Asian pickles, plum sauce*

### TIGER PRAWNS 'PIL-PIL'

*Smoked paprika, chilli, garlic*

### GOAT'S CHEESE

*Heritage beetroot, pine nuts*

## MAIN COURSE

### PETERHEAD COD

*Beer battered, tartare sauce*

### SUFFOLK PORK BELLY

*Apple purée, cider jus*

### ANGUS SIRLOIN STEAK

*Béarnaise sauce*

### MONKFISH & LEMON SOLE

*Prawns, lemon butter sauce*

### HAKE, SALMON, PRAWNS

*Vietnamese sesame dressing*

### SCOTTISH SALMON & SHRIMPS 29.50

*Peas, asparagus, Noilly Prat cream sauce*

### ROAST RUMP OF LAMB

*Spring peas, feta cheese, garlic croutons*

### GUERNSEY SKATE

*Brown butter, capers*

### MISO COD

*Soy, radish*

### HALF LOBSTER

*Thermidor or garlic butter*

*(£8 supplement)*

### SURF N TURF

*Angus sirloin, king prawns*

*(£7 supplement)*