

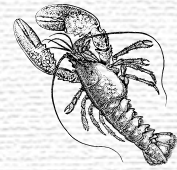
SEAFOOD NIGHT

TWO COURSE. £29.95. | THREE COURSE. £34.95

STARTERS



White Wine Garlic Mussels
w/ garlic bread, charred lime



Stir Fry chilli Prawns Momos
w/ deep-fried momos, chilli sauce,
spring onions, sesame seeds

Street Food Soft Shell Crab 65
w/ saffron garlic aioli, charred lime

Fish Pakora
w/ mint chutney & chaat salad



MAINS

Street Batter Crispy Seabass
w/ fried sea bass, crushed garlic, chilli potatoes,
sautéed broccolini, puttanesca sauce



Spicy Honey Teriyaki Salmon
w/Thai red curry, jasmine rice and tempura bok choy

Seafood Risotto
w/ clams, shrimp, calamari, crab, white wine, cherry
tomato sauce, parmesan fondue, chive oil



Grilled ½ Lobster & Prawns (2)(+£10.00)
w/ ratatouille, truffle mash, garlic butter sauce,
rocket salad



DESSERTS

Sticky Toffee Pudding
w/ vanilla ice cream, honeycomb

Triple Chocolate Cookie Dough (G)
w/vanilla ice cream, dulce de leche, custard &
white chocolate shavings

Bread & Butter Pudding
w/ orange marmalade, custard and vanilla ice
cream



(PLEASE ASK FOR OPTIONS) V = Vegetarian options available | VE = Vegan options available | G = Gluten free options please ask member of staff. All items may contain nuts or nut derivatives and other allergens. Please make staff aware of any food allergies or dietary restrictions before ordering food.

