



Fish  on the Quay

Mother's Day

Sunday Lunch


Starters

- Creamy baked mushrooms and crispy shards of baguette (GFA)
Thai crabcakes served with an Asian slaw
- Mini smoked duck breast and beetroot salad topped with balsamic glaze (GF)
- Mini lamb kofte kebab, feta and olive salad served with pitta bread
- Roast red pepper and tomato soup served with warm, crusty bread (vegan and vegetarian) (GFA)

Main Course

- King prawn chilli, rocket, lemon and cherry tomato linguine, topped with grated Parmesan (vegetarian available)
- Roast lamb, beef or chicken served with garlic and rosemary roast potatoes, mixed vegetables, home-made Yorkshire pudding and rich, red wine gravy (GFA)
- Pan-fried calves liver, bacon, creamy mashed potato, Savoy cabbage and caramelised onion gravy (GFA)
- Pan fried seabass fillet with king prawns, new potatoes, Samphire, sun-dried tomatoes, olives, and a basil butter (GF)

Dessert

- Warm chocolate fudge cake served with vanilla ice cream
 - Strawberries and cream cheesecake served with double cream or ice cream
 - Trillionaire tart, fruit coulis and vanilla ice cream
 - Mango or lemon sorbet (vegan)
 - Cheeseboard, selection of crackers, figs, red grapes, and celery
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2 Courses £30 | 3 Courses £35