



Fish  on the Quay

Mother's Day

Sunday 30th March

Starters


Cream of mushroom soup with warm ciabatta (v)(vea)(gfa)
King prawn and avocado prawn cocktail with brown bread (sf)(gfa)
Baked camembert with ciabatta shards
Tempura battered calamari served with garlic aioli
Beer battered chicken bites with a spicy mayonnaise dip

Main Course

Roast lamb, beef or chicken served with garlic and rosemary roast potatoes, seasonal vegetables, home-made Yorkshire pudding and rich, red wine gravy (GFA)
Pan fried seabass with braised fennel, king prawns with a white wine and tarragon sauce served with lyonnaise potatoes (gf)
Creamy chicken and wild mushroom linguine topped with parmesan cheese, served with garlic bread (vea)
Leek and pea risotto (v)(ve)(gf)
Homemade fish pie served with a cheddar mash and seasonal vegetables

Dessert

Salted caramel blondie with ice cream or double cream
Strawberry cheesecake with double cream
Wild berry eaten mess (gf)
Profiteroles drizzled with chocolate sauce
Mango sorbet (ve)(v)(gf)



2 Courses £30 | 3 Courses £35