



## *Sample Fish Menu*

### *Starters*

- Lobster consommé with tomato concassé and fresh herbs 6.50
- Soused mackerel with continental style potato salad and dressed leaves 6.50
- Venetian crispy calamari salad with puntardelle (a type of chicory),  
cherry tomatoes, radish, apple, fresh herbs and lemon vinaigrette 8.00
- Lobster and truffle ravioli, lobster consommé , tomato and fennel 10.50

### *Main*

- Bouillabaisse  
Classis French fish stew with Rouille  
and served with bread and butter 16.50
- Traditional fish and chips and triple cooked chips served  
with crushed peas, dill and caper mayonnaise 17.50
- Pan fried fillet of sea bass with fennel salad, saffron butter, fresh herbs  
and crushed potato 20.50
- Halibut steak beurre blanc, fresh asparagus, crab doughnuts and fresh dill weed  
with buttered new potatoes 24.50

Please inform a member of staff if you have any food allergies or intolerances and we'll be happy to discuss suitable options.  
Gratuities at your discretion and are shared equally among all our staff.  
For tables of 8 and over a discretionary 10% gratuity will be added to the bill.