

**CRAB PLATTER £20.00****PER PERSON**

Smoked salmon
Smoked mackerel (peppered and plain)
Prawns (peeled and shell on)
1 Green lip mussel
1 Crevette
½ Crab

COCKLES PLATTER £17.50**PER PERSON**

Small Cockles
1 rollmop
2 Green lip mussels
Peppered Mackerel
Shell on prawns
Gravadlax

If any of the above are unavailable we will substitute with an item of equivalent value.

Alternatively, you can create your own platter from the items below;

EXTRA PORTIONS

Smoked salmon (£8.00/100g)
Beetroot gravadlax (£8.00/100g)
Smoked mackerel - peppered (£2.80/100g) plain (£2.65/100g)
Whole crab (£21.00/500g)
Peeled prawns (sm £2-75/ med £5-50/ lg £9-90)
Shell-on-prawns (£6.60pt)
Crevettes (£5-25/100g)
Green lip mussels (£2-10/100g)
Salmon terrine (£5-95/100g)

Lobster (Variable)

Smoked fish pates (Smoked salmon £2-50
Smoked mackerel £2-50)

Smoked cod's roe (£4.95/100g)

Dressed crab (£20.00/200g)

Cockles (sm £2.50/lg £8.25)

Jellied eels (£6.95/tub)

Rollmops (£1.85 each)

Fish stix (£0-30 each, £3-00/12)

Prawn cocktail (£7-99)

OYSTERS**GIGAS OYSTERS**

£15-00/dozen

£1-50 /each

Shallot vinaigrette accompaniment available, on request

HOT FOOD

Seared Scallops £13.25/Plate
Scallops seared in thyme butter with bacon, served with roasted vine tomatoes on a bed of mixed baby leaf.

Grilled Mussels £5.99/Plate
Six New Zealand green lip mussels grilled with a herb and parmesan crust.

Tiger Prawns £5.99/Plate
Tiger prawns grilled with a herb and salt coating, served with a garlic mayonnaise dip.

Grilled oysters £1.85/Each
Gigas oysters grilled with cream and parmesan.

OR/

£2.15/Each
Gigas oysters grilled with mushrooms, crème fraiche and topped with Gruyere cheese.

SIDE SALADS £4.95/Bowl Mixed Salad
£3.45/small
(Mixed lettuce, rocket, lamb's lettuce, tomato, cucumber and red onion with French dressing).

EXTRAS Butter 55p
Mayonnaise 55p
Garlic Mayonnaise 85p
Prawn cocktail sauce 75p

See blackboards for today's specials

PLEASE NOTE

ALL ITEMS ON THE MENU ARE SUBJECT TO AVAILABILITY.
IF YOU HAVE ANY ALLERGY QUESTIONS JUST ASK A MEMBER OF STAFF.