

# Fish Night

Wednesday 25<sup>th</sup> August 2010

## Starters

Homemade Crab Bisque served with crusty bread

Pan-fried Sardines with basil and black pepper butter and sun roasted vine tomatoes

Fresh shelled Mussels with old spot bacon cooked in Bounders cider and crusty bread

Smoked Eel mousse with horseradish & mustard grain cream & toasted ciabatta

## Mains

Fillet of Turbot with a tomato & basil sauce and sugar snap peas

Roasted Monkfish with garlic and fine green beans

Pan-Fried John Dory with a saffron & lemon sauce & rocket garnish

Baked spicy Red Mullet with pine nuts & chilli's

Poached fillet of Wild Sea Bass with a lemon & parsley crumb & mixed herb salad

Whole lobster available on request and will be priced dependant on size and weight

All mains served with choice of pink fur apple potatoes or home made seasoned chips

**£18.95 Two Courses Per Person**

**Bookings now being taken**

**Limited number of tables available**

**£5 deposit per head required upon booking**