

sunday lunch

to start

chefs home made minestrone soup
tempura of mixed fish. selection of dipping sauces
a warm salad of crispy duck with oriental style salad.
a plate of scottish smoked salmon dressed with crayfish
the fishmarket starter platter
steamed mussels, white wine, garlic and a hint of cream
a warm tart of leek and stilton, with herb crème fraiche

main courses

pan cooked sirloin steak with tempura of king prawns, garlic butter
thai spiced fish curry, basmati rice, onion bajhi
possibly the best battered fish and chips ever.....
suffolk organic roasted sirloin of beef, with yorkies and all the trimmings
diver caught scallops wrapped in treacle cured bacon lyonnais potatoes
grilled filleted scottish salmon, lobster butter sauce, buttered spinach and asparagus
The **Fishmarket** seafood casserole, warm crusty bread

desserts

warm treacle and orange tart, vanilla bean ice cream
the fishmarket knickerbocker glory
pear and almond pudding, blackberry crumble ice cream
selection of home made ice creams or sorbets
a platter of cheese, piccalilli, crackers and grapes

2 courses.....£16.95

3 courses.....£19.95

Please refrain from using mobile phones whilst dining -the terrace is available for smoking

Chefs thought of the day

*Call it a tribe .call it a clan, call it a family, without a father non e of these
would exist, so don't forget to call your dad*