CHOOSE ANY 2 OR 3 DISHES FOR £16.50 OR £19.50 PER PERSON

Gravadlax & Avocado bruschetta. with honey mustard dressing

Eggs Benedict, Florentine, Royale Wild mushrooms on sourdough toast, poached egg

Buttermilk pancakes, crispy bacon, maple syrup

Toasted bagel with smoked salmon, cream cheese, herb leaf salad

> Tomato & Mozzarella salad, aged balsamic, basil cress

Yakitori salmon with bok choy chilli & garlic Baked avocado, legbar eggs, blue cheese sauce Surf n' Turf seared 220g Rump Steak, Tiger prawns with chips & garlic butter £3.50 supplement

> Mackerel & dill burger, pickled cucumber, chilli mayonnaise, spiced sweet potato fries

Madras Seabream with potatoes, onions, coriander, yoghurt and lime Griddled gammon with bubble & squeak & fried egg Smoked haddock kedgeree with a poached egg Brioche Devon crab roll with gem lettuce, gherkins, lime aioli, spiced sweet potato fries

> Pancakes, berry compote, vanilla ice cream Gooseberry crumble with Devonshire clotted cream Lemon posset shortbread soldiers Waffle, English strawberries, Chantilly cream Chocolate brownie, vanilla ice cream

Montgomery & Barkham blue cheeses, quince jelly & Bath Oliver's biscuits £3 supplement

ADD UNLIMITED BUBBLES FOR £15 PER PERSON

Please note this offer is only valid if you're having at least a main course. The Prosecco will be poured after your food order is taken and will end when you finish eating.

Fish Market platters

Cold Shellfish

A selection of oysters, clams & whelks, prawns, mussels & crab served with mayonnaise, shallot vinegar & rye bread

> Hot Seafood 28.00

Grilled scallops, salt and pepper squid, goujons of dayboat fish, garlic king prawns

Cured & Smoked 13.50

Smoked cod roe, cured salmon, potted smoked mackerel, horseradish cream, toasted sourdough, pickeld cucumber

STARTERS

Gazpacho		7.00
Potted salt beef, horseradish and toasted rye bread		9.50
Italian tomato & buffalo mozzarella salad, aged balsamic, basil		8.50
Salt & pepper squid with sweet chilli sauce and lime		
Isle of Skye scallops with pea puree and sweet mint dressing		13.50
Hendricks gin cured Salmon Gravadlax, sweet mustard dressing		9.50
MAINS		
Goujons of day boat sole and tartare sauce		75/16.75
Shetland Mussels, white wine, garlic, shallots, parsley & chips		16.50
Salmon Fish cake with wilted spinach, chive hollandaise		14.50
Beer battered Haddock with chips, mushy peas & tartare sauce		17.85
Poached salmon salad with french beans, mint, creme fraiche & salmon caviar		16.50
Aubergine parmigiana		14.00
Seared Sirloin steak with chips & bearnaise		28.50
Josper smoked Teriyaki pork chop with skinny beans & bok choy		17.85
SIDES		
		ununun
Minted buttered peas3.75	Creamed spinach	4.75
Chips	Rocket & parmesan	
Spiced sweet potato fries4.00	English gem heart salad	4.85
Buttered jersey royal potatoes4.50	Tomato & onion salad	
Summer green salad with avocado5.50		