

CATCH OF THE DAY

The fish board changes daily, reflecting seasonality, availability, price **Y** weather

Beer battered haddock, chips, mushy peas ♥ tartare sauce <i>Picpoul de Pinet -</i> FRANCE	Small 8.50	Large 15.50
Pan fried sea bass fillet, clams, pea puree, mangetout, King prawns Ψ new potatoes GF Sauvignon Blanc - NEW ZEALAND		18.00
Pan roasted salmon fillet, sun blushed tomatoes, prawns, c samphire Ψ new potatoes \textbf{GF} Muscadet - FRANCE	horizo,	18.00
Roast Hake fillet, cockles, scallop, peas, garlic butter & new potatoes GF Chardonnay - AUSTRALIA		18.50
Grilled whole sardines, heritage tomato, beetroot \(\psi \) feta sa toasted sourdough Viognier - FRANCE	lad,	14.00
Roasted skate wing, crayfish, cockle & caper butter, chips C Pinot Grigio - ITALY	GF	18.50
Fish curry: cod, haddock, prawns, cockles and samphire, coriander yogurt, toasted pitta Gavi di Gavi - ITALY		15.50

DF = Dairy Free GF = Gluten Free V = Vegetarian VG = Vegan

Please let a team member know of any allergies or dietary requirements. Full allergen information is available upon request.

Our menu pricing has been adjusted to take into consideration the reduction in the rate of VAT & Covid-19 impact.

Service is at your discretion. We cannot guarantee that dishes do not contain bones or nuts