



**Tuesday Fish Taster Dinner – 17<sup>th</sup> March 2026 – 6.45pm arrival**

**£35 per person for three courses – including arrival drink**

**Price includes standard Tea or Coffee**

Moules Mariniere with Cider, Cream & Garlic Ciabatta Slices - AI

Baked Lemon, Mozzarella, Cherry Vine Tomatoes & Basil Salad

King Prawns, Onion Puree, Roasted Sweetcorn & Pancetta – GF/AI

Curried Monkfish Wellington, Crispy Leek & Lemon Salad

## **TO FOLLOW**

To be Advised

Coffee or Tea

**If you would like Speciality Coffee an additional £1 will be added to your bill**

*Card payments only – Cash Gratuities to your server, at your discretion - No Under 16 Year Olds*

*V = suitable for Vegetarians/N = contains Nuts/GF = Gluten Free/DF = Dairy Free/AI = contains Alcohol*

*D = suitable for Diabetics*

*Our Suppliers and Kitchen handle numerous ingredients and allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for Customers with special dietary requirements will be 100% allergen or contamination free.*

*Table Setting Sponsored by Wilkin and Sons Ltd - Kitchen Sponsored by Bonnet Hobart*

*Chocolate Sponsored by Callebaut Chocolate*