

Set Menu E



Starters

Grilled herb bread with parmesan
Kalamata and green olives marinated in fresh herbs, fennel and virgin olive oil (GF)
Marinated pickled octopus

To Share

Crayfish served medallion
Cold prawns
Oysters natural – fresh lemon and vinaigrette (GF)
Smoked salmon

To Share

Prawn spring rolls, hint of chilli, spring onion with a mushroom soy dipping sauce
Crispy soft shell crabs on baby spinach leaves with sweet chilli dipping sauce
Calamari dusted in flour, lightly fried, with tartare sauce (can be GF)
Bug halves pan seared in a sweet soy chilli sauce served with jasmine rice
Garlic king prawns with white wine, roasted garlic, butter and parsley (GF)
Scallops mornay served on the half shell with a creamy cheese sauce
Grilled fish
Roquette and pear salad with a creamy balsamic and virgin olive oil dressing (GF)
Beer battered chips