



# FROM SEA TO PLATE

## DINNER MENU

**THREE COURSE DINNER: £25**

### STARTERS

**Thai Fishcake, Creamed Leeks & Poached Eggs**

**Salted Chilli Squid & Curry Mayo**

**Seafood Chowder & Homemade Wheaten Bread**

### MAINS

**Fish & Chips, Tartar Sauce & Mushy Peas**

**Seafood Pie, Greens Topped with Spring Onion Mash**

**Seafood Coley, Caper Butter, Seasoned Fries & Salad**

### SWEETS

**Trio Ice Cream & Sorbet**

**Sticky Toffee Pudding, Toffee Sauce & Caramel Ice Cream**

**Chocolate Brownie, Hot Chocolate Sauce & Vanilla Ice Cream**

