The Queens Gourmet Fish Night

(Thursday 28th March 2019)

Tonight we are pleased to offer our 5-course Tasting Menu. Please enjoy.

Provençale Seafood Bisque
served with a Poached Scallop

Charred Mackerel
with Sweet & Sour Beetroot and Wasabi Crème Fraiche Dressing

Lemon & Elderflower Sorbet

Fillet of Turbot
on a bed of Smoked Celeriac Puree, with Buttered Greens and Hazelnut Pesto

Tonka Bean Crème Brulee
with Strawberry Sorbet and a Chocolate Emulsion

Fixed price inclusive menu – £29.95 per person

All of our food is cooked fresh to order. Chris and his team thank you for your patience

Although we take great care when preparing fish dishes, some small bones may slip through the net. Game dishes may contain shot

Allergies: Some of our menu items contain allergens, including gluten, nuts, milk, eggs, fish, shellfish, soya, celery, mustard, sulphites, sesame and lupin. Please ask a member of staff for more information

Discretionary Service is not included (but when given, is greatly appreciated by our hardworking team)

(v) - vegetarian; (g) - gluten free; (gr) - gluten free on request; (ch) - half price child portion available