



# The Queens Fish Night

Thursday 23<sup>rd</sup> March 2023



Lobster Bisque £8.50  
*with warmed bread roll (gr)*

Garlic Prawns £7.50  
*served with mixed salad (g)*

Crab & Salmon Fishcake £7.50  
*served with mixed salad and a sweet chilli dip*

Bouillabaisse £18.50  
*succulent fresh fish in a tomato based sauce served with warmed crusty bread (gr)*

Moules Mariniere £16.50  
*served with skinny fries and warmed bread (gr)*

Jamaican Red Snapper £16.50  
*cooked in coconut milk with tomato, onion, and sweet pepper, served with vegetable rice (g)*

Sauteed Sea Bass £15.50  
*on a bed of spinach, served with fondant potato, baby leeks, baby carrots,  
with a fennel white wine sauce (g)*

Red Wine Poached Pear with Vanilla Ice Cream £7.50

Lemon Tart with Chantilly Cream £7.50

Local Cheeseboard £8.50

**All of our food is cooked fresh to order. The kitchen 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