

Jishy Triday Every last friday of the north, served tope-Tope

## TO START

## YELLOWFIN TUNA SASHIMI

Ginger & lime dressing, pickled radish, sriracha mayonnaise 12

#### CHILLI & GARLIC KING PRAWN BRUSCHETTA

Mango & jalapeno relish, lemon oil & toasted sourdough 10

## **CRISPY SALT & PEPPER SQUID**

Watercress & garlic aioli 10

### **SMOKED SALMON, DILL & LEMON RISOTTO**

Crispy leeks & toasted almonds 11

# FOR MAINS

#### PROSCIUTTO WRAPPED FILLET OF SEA BASS

Puttanesca sauce, potato terrine & crispy kale 26

#### **SEARED FILLET OF STONE BASS**

Coconut & chilli curry, bok choi, mussels & baby corn 24

#### **MEJILLONES A LA MARINERA**

Spanish mussels "fisherman style" with garlic focaccia 22

#### DRESSED CRAB NICOISE SALAD

Buttered new potatoes, fine green beans, soft boiled egg, chive & shallot butter & toasted sourdough **25** 

# BIT ON THE SIDE

Buttered seasonal greens (GF)(V) 4

Skin-on fries (V)(GFA) 3.5

Triple cooked chips (V)(GFA) 4

Mixed dressed salad (V)(GF) 3

Beer battered onion rings (V) 4

SUITABLE FOR VEGETARIANS (V) SUITABLE FOR VEGANS (VE) FISH & POULTRY DISHES MAY CONTAIN BONES, ALL WEIGHTS ARE APPROXIMATE PRIOR TO COOKING. ALL ITEMS ARE SUBJECT TO AVAILABILITY. ALLERGEN INFORMATION, NON-GLUTEN MENU IS AVAILABLE UPON REQUEST. IF YOU HAVE ANY ALLERGES OR DIETARY REQUIREMENTS, PLEASE SPEAK TO OUR TEAM FOR MORE INFORMATION. OUR KITCHENS CONTAIN MANY INGREDIENTS & SO WE CANNOT GUARANTEE THE TOTAL ABSENCE OF NUTS, GLUTEN, OR OTHER ALLERGENS. MENU DESCRIPTIONS DO NOT CONTAIN ALL INGREDIENTS. OUR FRYERS ARE USED TO COOK DIFFERENT PRODUCTS SO WE CANNOT GUARANTEE TOTAL ABSENCE OF ANIMAL PRODUCTS OR ALLERGENS. A FULL UST OF ALLERGENS IN EACH DISH IS AVAILABLE FOR YOUR PEACE OF MIND. ALL PRICES INCLUDE VAT. A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL.