

# MONDAY NIGHT MENU

AVAILABLE 6PM-10PM

STARTERS: £5 – MAINS: £10 – DESSERTS: £5\*

## 24th JULY - FISH NIGHT

### STARTERS

DUO OF MACKERAL, CRISPY CAPERS AND SAUCE GRIBICHE

HOMEMADE FISHCAKES, CURRIED HOLLONDAISE AND CAVIAR

SAUTEED KING PRAWNS, GARLIC AND CHILLI OIL

SEAFOOD CHOWDER, HOMEMADE BREAD

MOULES MARINIERE

### MAINS

FILLET OF STONE BASS, PANCHETTA AND GEM FRICASSE, PRAWN BUTTER

WHOLE GRILLED PLAICE, BUTTERED NEW POTATOES AND BABY SPINACH

'GEORGES' FISH PIE, POACHED EGG AND CREAMED POTATO

'GEORGES' FISH AND CHIPS, HADDOCK IN BEER BATTER WITH MUSHY PEAS AND TARTARE SAUCE

PAN FRIED FILLET OF HAKE, MUSHROOM RISOTTO AND TRUFFLE FOAM

### DESSERTS

STICKY TOFFEE PUDDING SERVED WITH VANILLA ICE CREAM AND TOFFEE SAUCE

DECONSTRUCTED APPLE CRUMBLE, CRÈME ANGLAISE

PEACH PANACOTTA, BRANDY SNAP AND RUM SOAKED APRICOT

A SELECTION OF ICE CREAMS AND SORBETS

***DRINKS OFFERS: £5 COCKTAILS, £10 HOUSE CARAFES, £15 BOTTLES OF PROSECCO & 25% OFF HOUSE WINES***

***\*FOOD OFFER: MINIMUM PURCHASE- ONE MAIN COURSE PER PERSON***