

## MUSSEL & CRAB

### BLACKBOARD DISHES - SAMPLE ONLY

Our specials are displayed on Black Boards around the Bar Area  
- the dishes change all the time as do the prices

#### STARTERS

CHICKEN & DUCK LIVER PATÉ £4.85

served with a red onion jam, seasonal leaves and sliced baguette

PACIFIC OYSTERS (from Mersey Island)

£1.50 each

served on ice with a lemon wedge and a chilli relish

SEAFOOD PANCAKE £ 6.95

pieces of salmon, cod and prawns bound in a light creamy chardonnay  
wine sauce

SMOKED SALMON £ 5.95

smoked salmon and home cured gravadlax served with seasonal  
leaves and capers

SOUFFLE £ 6.75

twice cooked flavoured with two cheeses cheddar and Stilton, glazed  
with cream and cheese oven baked and drizzled with a Provençal sauce.

SEAFOOD TOWER £ 6.95

a layer of crab meat, avocado, succulent prawns in marie rose sauce,  
sliced tomatoes and mixed seasonal leaves drizzled with a sun dried  
tomato dressing

THAI CRAB CAKE      £ 5.95

served with rocket leaves drizzled with an olive oil and lemon dressing  
accompanied with a red onion, tomato and pepper salsa

PO PEI MUSSELS      £ 6.75

steamed mussels arranged on a platter and drizzled with a spinach  
cream and garlic sauce sprinkled with grated mature cheddar cheese  
and smokey bacon

SEVRUGA CAVIAR      £69.00

Served on ice with diced onion & diced capers & warm billinis.

RED MULLET      £4.50

panfried and served on seasonal leaves with a fruit salsa and  
sun dried tomato drizzle

# MAINS

## DUO OF FISH      £13.25

Fillet of red mullet & red drum served on a portobello, chestnut & button mushroom caserole

## GRESSINGHAM DUCK      £18.95

crispy roast ½ duck off the bone served with a Cointreau, Grand Marnier citrus & red wine sauce

## FILLET OF SEA BASS AND SEARED KING SCALLOP

£18.95

served on crushed new potatoes with rosemary and spinach with a brandy and shellfish sauce

## MONKFISH      £18.95

tastes a little like scampi this fish is also called the Anglers fish wrapped in bacon oven baked and served with a rich red wine and mushroom sauce on an olive oil mash

## MOZZARELLA & AUBERGINE BAKE      £13.25

Layers of roasted Mediterranean vegetables & sliced Aubergine in a rich tomato sauce & topped with mozzarella & herb crumb.

## PORK FILLET      £14.50

Wrapped in puff pastry with creamed mushrooms oven baked & served with a red wine & mushroom sauce.

## PLAICE      £13.75

whole plaice filleted & served on spicy indian vegetables with a yogurt, mint & cucumber dip

## PRAWN LINGUINI      £15.60

peeled Black Tiger prawns sauteed in a lobster, brandy & cream sauce with linguini pasta and sliced mushrooms

## LEMON SOLE

grilled and served whole on the bone, served with a lemon wedge

14-16oz            £16.50

20-24oz           £23.50

## PHEASANT            £11.95

braised leg and Breast of Pheasant wrapped in Pancetta, served on a red onion marmalade mash, with a smoked bacon, redcurrant, port & cream sauce

## TUNA            £15.95

this has a firm rich red meat which you could almost describe as the cow of the sea and I think like steak is best served pink in the centre. Marinaded in oil and pesto and grilled and served on sliced red onion and tomato salad tossed in a pesto dressing.

## ENGLISH RUMP OF LAMB            £18.95

roasted and served on sautéed potatoes and onion with black pudding with a red currant jelly and white wine sauce

## MOZZARELLA AND AUBERGINE BAKE            £9.95

layers of roasted Mediterranean vegetables and sliced aubergine in a rich tomato sauce topped with mozzarella and herb crust

## LOBSTER THERMIDORE

served a white wine, cream, cheese and mustard sauce

Half Lobster            £22.95

Whole Lobster           £45.00

Our fish is supplied from Brixham, Grimsby and Mersey Island daily (except Sunday & Monday) which again ensures freshness.