



## Good Friday Fish Fest Menu Friday March 29th

### Cocktails of the day

Negroni / Americano / Our own rhubarb Gin fizz / Aperol Negroni	12
Non Alcoholic treats /No Gin & tonic / Earl Grey Tea &Tonic / Rhubarb pressee	7
Glass of Champagne	15
Enjoy a G+T made from our own infused Yorkshire Rhubarb gin	12

### Snacks

Whipped cod's roes & melba toast 7 / MB Whelks & wild garlic mayonnaise 7 / 2 oysters & mignonette 7.5

### Bread

Our in house made Sourdough country bread with organic British flour, Lancashire butter or rapeseed oil £5

### Starters

#### Charcoal grilled queenie scallops

Wild garlic and lemon butter sauce (D, GF, shellfish)

#### Salt cod fritters Caribbean style

Spiced tomato sauce (DF,G)

#### Soused new season Cornish herring and it's pickled vegetables, creamed horseradish

Dressed leaves (D,GF)

### Mains

#### Our annual fish fest pie 2024: scallops, white fish, langoustines & prawns in a crisp light puff pastry

Shell fish bisque sauce, seasonal greens, our fries (D,G, shellfish)

#### Roasted Morecambe Bay day boat landed premium white fish, brown shrimp butter sauce

Spring greens, buttered new season local better than Jersey's potatoes (D, GF, shellfish optional)

#### Charcoal grilled Scottish cod loin, spiced tomato ragout

West African tomato rice pilaf (G, DF)

### Afters

#### Baked 70% Valrhona dark Chocolate mousse

Chantilly cream (D,GF)

#### Rhubarb Vacherin

Roasted Tomlinson's candle grown Rhubarb, rhubarb ice cream, rhubarb jelly GF, D)

#### Courtyard Dairy curated Cheese plate

Crackers, fruit, chutney (D,GF) +£5

**We kindly ask that tables of 4 or more please restrict themselves to 3 choices only per course for ease of service**

**NB All game dishes may contain shot +£ denotes a supplement charge on our daily fixed price a la carte**

**D DAIRY GF GLUTEN FREE G GLUTEN V VEGETARIAN PB PLANTBASED N NUTS S SHELLFISH/SEAFOOD**