

## **Good Friday Fish Specials**

### **Starters**

#### **Shetland Island Mussels**

*Rope grown Shetland Island mussels, cooked in a cider, bacon and cream sauce. Served with thick sliced crusty bread. £7.95*

#### **Prawn & Avocado Cocktail**

*North Atlantic prawns bound in Marie rose sauce, served in a halved avocado on a bed of shredded lettuce leaves. Served with buttered brown bread. £6.95*

#### **Salt & Pepper Calamari**

*Deep fried tempura squid coated in a salt & pepper seasoning. Served with roasted garlic and parsley mayonnaise. £7.25*

### **Main Courses**

#### **Trio of Seafood**

*Lightly grilled fillets of salmon, sea bass and red snapper, served with seasonal vegetables, Parmentier potatoes and a tomato & basil sauce. £16.75*

#### **Smoked Haddock Risotto**

*Spinach & leek risotto cooked with cream and white wine, finished with natural smoked haddock, parmesan cheese and a confit hens egg yolk. £15.95*

#### **Ocean Pie**

*Homemade pie filled with black tiger prawns, smoked haddock and salmon in a mature cheddar cheese sauce. Topped with creamed potatoes, served with crusty bread and garden peas. £13.25*

## **Good Friday Wine Recommendations**

### **Gavi Antario, Italy**

*Flavours: Lemon, apple and melon.*

*A beautifully elegant dry white from the North-West of Italy. Fresh and fruity.*

Bottle £26.00 175ml £6.25 125ml £4.50

### **Côtes du Provence Rosé, France**

*Flavours: Red fruits and berries.*

*If you're not a fan of the sweet Pink Zin, but want something a bit more fruity than Pinot Blush, this is the rosé for you.*

Bottle £23.75 175ml £5.75 125ml £4.00