

## **Starters**

### **Soup of the Day**

Tomato, Basil and (optional) Wild  
Garlic Pesto with a warm Ciabatta roll

### **North Sea Octopus**

Pan Fried Octopus with Black Bean &  
Oyster Sauce served with Prawn  
Crackers

### **Seared King Scallops**

with Pepernata & Basil Pesto

### **Pan Fried King Prawn Tails**

With Charred Sweetcorn Salsa served  
on Homemade Tortilla, finished with a  
Squeeze of Lime

### **Whole North Sea Langoustines**

North Sea Langoustines coated with a  
Louisiana seasoning, Pan Fried with  
Caramelised Onions & Spiced Aioli

# **Mains**

## **Grilled Turbot Fillet**

With Shetland Mussel, Wild Garlic & Cream Sauce, served with Herby Creamed Potatoes

## **Grilled Salmon with Sauce Vierge**

on a Sauté of Baby Maris Peer Potatoes, Tenderstem Broccoli & Almond Flakes

## **Parma Ham Wrapped Hake Fillet**

Served on a Smoked Salmon & Mascarpone Risotto & Crisp Pancetta Bits

## **Pan Fried Sea Bass Fillets with Garlic Crayfish Tails**

on Samphire & Shallot with Chips or Salad

## **Oven Baked Halibut Fillet**

with Chilli Beans, Soured Cream & Spring Onion served with Rice

## **Parma Ham Wrapped Chicken Breast**

with a Creamy Mushroom & Fresh Tarragon Sauce. Served on Creamy Mashed Potato

## **Mushroom & Wild Garlic Tagliatelle**

Sautéed Wild Mushrooms, Shallot & Wild Garlic finished with Cream & Tossed through Tagliatelle Pasta & served with a Warm Ciabatta