

The Fisherman's Table

MARPLE

À La Carte Menu

While you wait

- Assorted Prawn Patter – Hoisin Relish – Sweet Chilli – Garlic Mayo £14 (gf on request)
Tempura Battered Queen Scallops Served with Sweet Chilli £7 (gf)
Pacific Rock Oyster – Shallot Vinegar – Lemon – Tabasco £2.50 each or 6 for £12.50 (gf)
Cod and Chorizo Croquettes served with Sweet Chilli Mayonnaise £5
Honey Glazed Chipolatas Served with a Honey Mustard Vinaigrette £5
Filo Wrapped Prawns served with Hoisin Relish £5
Chilli Calamari served with Lemon Pepper Mayonnaise £5 (gf)
Homemade Bread and Butter £1.50

Starters

- Creamy Garlic and Chive Queen Scallops served with Squid Ink Spaghetti £8
Seared Shetland King Scallops with Chorizo and Garlic Butter £12 (gf)
Morecambe Bay Mussels with Tomatoes, Chilli and Spring Onion £9 (As a Main Dish £17)
Traditional Scottish Cullen Skink served with Homemade Bread £8 (gf on request)
Tiger Prawns served with Shellfish Bisque and Pickled Red Cabbage £10 (gf)
'Posh Sardines on Toast' served with Tomato Chutney £7
Oyster Mushroom Gnocchi with Pistou £7 (As a Main Dish £14) (v)

Mains

- Grilled Whole Dover Sole Served with Brown Shrimp and Capers (on the bone) £22 (gf)
Seared Tuna Steak with Chickpea and Chorizo Fricassee £18 (gf)
Pan Fried Hake with Shellfish Bisque and Shallot Crisps £17 (gf)
Chunky Fish Pie with King Prawn, Cod and Smoked Haddock served with Seasonal Greens £15 (gf)
Baked Halibut with Mussels in a Cherry Tomato Beurre Blanc £22 (gf)
Monkfish and Pancetta Curry with Jasmine Rice £17 (gf)
28 Day Dry Aged Scottish Fillet Steak with Salad and Chips £30 (Surf & Turf Giant Prawns +£5)

Sides

- Buttered Seasonal Greens £4 (gf)
Hand Cut Chunky Chips £3 (gf)
Hand Cut Skinny Fries £3 (gf)
Samphire Grass & Cherry Tomatoes £4 – with Brown Shrimp +£2 (gf)
Garlic and Herb Sautéed Potatoes £4 (gf)
Buttered Broccoli Florets £4 (gf)