

The Fisherman's Table

MARPLE

Christmas À La Carte Menu

While you wait

Assorted Prawn Platter – Hoisin Relish – Sweet Chilli – Garlic Mayo £14 (gf on request)

Pigs in Blankets Served with Spicy Ketchup £5 (gf)

Loch Fyne Oyster Grilled in Smoked Paprika Garlic Butter Topped with Parmesan £3.50 each or 3 for £10 (gf)

Tuna and Spring Onion Croquettes served with Soy Dip £5

Salt and Pepper Calamari served with Garlic and Rosemary Aioli £5 (gf)

Brie Bites with Cranberry Sauce £5

Homemade Bread and Butter £2.50

Starters

Grilled Giant Emperor Prawns in Garlic Butter £8.50 each, 2 for £15 and 3 for £20 (gf)

Seared Shetland King Scallops with Curried Parsnip Puree, Parsnip Crisps & Pomegranate Jewels £12 (gf)

Smoked Haddock Chowder and Homemade Bread £8 (gf on request)

Hot Smoked Trout Pate with Red Onion Relish and Toasted Focaccia £8 (gf on request)

Organic Old Bell Farm Aylesbury Duck Leg with Red Cabbage and Apple Chutney £12 (gf)

Classic Prawn Cocktail with Maire Rose Sauce and Salad £9 (gf)

Seared Sesame Crusted Tuna with a Chilli and Ginger Dressed Salad £9 (gf)

Mains

Whitby Dressed Crab Served with Salad, Skinny Fires and Smoked Garlic Aioli £22 (gf)

Roasted Scottish Hake Fillet Served with Chestnuts, Bacon and Cranberry Sauce £20 (gf)

Pan fried Loch Duart Salmon with Wild Garlic and Mussel Velouté £19 (gf)

Organic Old Bell Farm Berkshire Pork Chop with Honey and Mustard Glaze, Roasted Vegetables and Apple Chutney £20 (gf)

Baked Shetland Halibut Served with Shellfish Bisque and Crispy Leeks £25 (gf)

Chunky Fish Pie with King Prawn, Cod and Smoked Haddock Served with Seasonal Vegetables £16 (gf)

Grilled Whole Dover Sole Served with Brown Shrimp and Capers (on the bone) £20 (gf)

Sides

Honey Roasted Parsnips £4 (gf)

Hand Cut Chunky Chips £3 (gf)

Hand Cut Skinny Fries £3 (gf)

Duck Fat Roast Potatoes £4 (gf)

Buttered Seasonal Vegetables £4 (gf)

Roasted Brussel Sprouts with Bacon £4 (gf)

Samphire Grass & Cherry Tomatoes £4 – with Brown Shrimp +£2 (gf)