

FISHMONGERS

Tavern

CARVERY



Starters

CRAYFISH & PRAWN COCKTAIL - £8
Bloody marie rose sauce, chef bread (GFOA)

TEMPURA PRAWNS - £6.50
sweet chilli sauce (GF)

HOMEMADE CHEF'S SOUP - £6.50
Chef's baked bread (GFOA, VE)

SALT & PEPPER SQUID. - £6.50
Sweet Chilli Sauce

PANKO DEEP FRIED BRIE - £8
Red onion & pickle shallots

Our Carvery

SMALL PLATE - £8.95

LARGE PLATE - £14.95

MIXED MEAT - £17.95 (ALL 4 MEATS)

VEGAN NUT ROAST AVAILABLE

ROAST POTATOES, YORKSHIRE PUDDING, CAULIFLOWER CHEESE, STUFFING AND A SELECTION OF FRESH VEGETABLES

Add On's From The Kitchen

HALF ROASTED CHICKEN - £5.00
PIGS IN BLANKETS - £4.50

Mains

SWEET POTATO & CHICKPEA CURRY - £16
Chilli & Cumin rice, Mango Chutney, Poppadom (VE, V, DF, GF)

SEAFOOD SHARING PLATTER - £30
Smoked salmon, crayfish, crevettes, prawns, smoked prawns, fishcakes, fish goujons, smoked mackerel pate with chefs bread, salad & dips

CLASSIC SCAMPI - £17
Handcut chips, salad & tartare sauce

REAL ALE BATTERED FISH OF THE DAY - £17.50
Handcut chips, mushy peas & chunky tartare sauce (DF, GFOA)

Sides

SEASONAL GREENS - £3.50
ONION RINGS - £3.50
SIDE SALAD - £4
CHIPS - £3.50
CHEESY CHIPS - £4.50
GARLIC BREAD - £3.50

Sweets

STICKY TOFFEE PUDDING - £8
Curried Granola, Salted Caramel Ice-cream, Chocolate Twigs

ETON MESS - £8
Local Berries (GF)

STICKY CHOCOLATE BROWNIE - £8
Served With Vanilla Ice-cream

SELECTION OF ICE-CREAM OR SORBET
1 SCOOP £1.75
2 SCOOP £3.00
3 SCOOP £4.50

If there are any dietary requirements, please ask to see our allergen guide.