

The Denbigh Seafood Week

From Tuesday 12th September 2017

Accompany your meal with our champagne and wine excellent with Lobsters or Gumbo

**Prosecco Bottega Gold or Rose Single Serve*

**Selection of Local Sussex Wine from Chapel Down*

Moules Mariniere or Pandang £6.70 starter/£12.90 main served with warm crusty bread

Potted Shrimps served with toast £6.90 starter

Spicy Crab Cake served with sweet chilli £6.90 starter

Rye Bay Pan Fried Scallops with a raspberry salad and butter sauce £7.50 starter

Our own beetroot and juniper Gravavlax served with buttered brown bread £7.20 starter

Dressed Crab Salad with a pot of mayonnaise & chips

Seafood Chowder served with crusty bread £6.50 (starter)

Fresh Local Lobster Thermidor served with tossed salad and hand cut chips

£35 Whole/£18.60 half (main)

Catch of the day £TBC (main)

Cold Seafood Platter share as a starter or just as a main: To include potted shrimps, Gravavlax,

Mediterranean King Prawns, Arbroath Smokie Pate, Roll Mop Herring and Shrimp Cocktail

served with hot new potatoes, buttered bread and aioli sauce £15 With Half Lobster £31

Seafood Gumbo A spicy stew with scallops, mussels, king prawn, cod and salmon

finished with okra and parsley served with warm crusty baguette £15.20 (main)

Some dishes may contain traces of nuts and other allergens, if in doubt please speak to a member of staff. Some fish dishes may contain fish bones and shells.

All our menus are subject to change at any time. All prices are inclusive of VAT at 20% and service not included.