

The Denbigh Seafood Week

From Tuesday 10th September 2019

Accompany your meal with a sparkling wine excellent with Lobsters or Gumbo

**Prosecco Bottega Gold or Rose Single Serve *Selection of British Wine*

Moules Mariniere or Pernod & Fennel £6.90 starter/£13.90 main served with warm crusty bread

Spicy Crab and Corriander Cake served with sweet chilli £6.90 starter

Local Smoked Mackerel and Chive Pate served with warm crusty bread £6.90 starter

Rye Bay Pan Fried Scallops with a sweet potato puree

topped with pancetta and butter sauce £7.50 starter/£14 main

Our own beetroot and Gin Gravadlax served with buttered brown bread £7.20 starter

Dressed Eastbourne Crab Salad or Thermidor served with a pot of mayonnaise & frites £13.50 main

Catch of the day £TBC (main)

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

£30 Whole/£15 half (main)

Cold Seafood Platter share as a starter or just as a main: To include Gin & Beetroot Salmon Gravadlax,

Mediterranean King Prawns, Smoked Tuna Carpaccio, Hot Smoked Trout,

local smoked mackerel pate, Roll Mop Herring and Shrimp Cocktail

served with hot new potatoes, buttered bread and aioli sauce £17 or 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 £16.20 (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.