

Seafood & Wine £40

Seafood Platter to share (Gf on request)

Hot Roast Salmon, Cold Smoked Salmon, Prawn Marie-Rose, Cured Salmon, Sauce Gribiche, Warm Bread, Whipped Butter, Lemon, Cornichons, Mixed Leaf Salad

Choose two wines: (175ml)

Western Cape Fairtrade Chenin Blanc

Western Cape, South Africa Crisp, zesty & full of stone fruit

Excelsior Robertson Cabernet Sauvignon

Breed River Valley, South Africa Ripe blackcurrant, spiced oak & dried herb

Monrouby Grenache Rose IGP Pays d'Oc

Lauguedoc, France
Rasberry & strawberries with a hint of citrus

What's next? Our reccommended cocktails to follow up:		Upgrade your board:	
Strawberry Shortcake Martini Baileys, Vodka, Strawberry, Cream, Shortbread	11.5	Gochujang Spiced Chicken Wings (Gf,Df) Pickled Radish, Mouli & Toasted Sesame Seed Salad	+9.5
Cherry Lime Mojito Bacardi Blanca, Mint, Lime, Cherry, Soda	11	Sticky Baby Back Ribs (Gf/Df) Sriracha BBQ Glaze	+5
Blueberry Bramble Gin Bothy Blueberry, Kirsty's Gin, Creme de Cassis, Lemon, Blueberries	12	Tempura of King Prawn (Df) Squid Ink Aioli	+5
Whisky Ginger Mule Glencadam American Oak, Lime Ginger Beer, Mint	12	Koffman Chips (Gf/V/Vg/Df)	+5.5

Take a look at our full drinks menu for more options

All allergen information available on request. Please notify your server of any allergies.