

SHARING BOARDS FOR TWO

HOMEMADE FOCACCIA

Freshly baked Fish House focaccia with olive oil and balsamic vinegar

£3.95

SELECTION OF SEAFOOD

Crab Cakes, Prawns, Squid and salt cod brandade

£13.95

BAKED CAMEMBERT

Camembert with rosemary and garlic, cornichons with fresh focaccia (v) -Allow 15 minutes

£12.50

FIRST COURSES

SMOKED SALMON

Smoked salmon with pickled beetroot and horseradish dressing.

£6.50

CRISPY SQUID

Crispy fried squid served with a Greek salad and aioli.

£6.95

CHILLI PRAWNS

Tiger prawns with garlic and chilli served with focaccia and mixed leaf.

£6.95

GRILLED SCALLOPS

Grilled half shell scallops with ginger, garlic black bean, soy and sesame oil.

£7.50

FRITTO MISTO

Prawn, bass, hake and squid tempura fried with a chilli dipping sauce.

£7.50

MOULES MARINIERE

Mussels cooked in a classic French Style with onion confit, white wine, butter and flat leaf parsley.

Starter / £7.50

Main Size / £14.50

MAIN COURSES

INDIAN FISH CURRY

Fish curry with basmati rice, kachumba, raita salad and poppadom

£13.95

ROASTED HAKE

with savoy cabbage, crispy pancetta, beer; served with new potatoes

£15.50

COD TEMPURA

Cod tempura, with an asian salad of pak choi, enoki mushrooms, glass noodles and a lime and chilli dipping sauce.

£14.50

GRILLED SEA BASS

Grilled sea bass with a stir fry of pak choi, red pepper and mange tout served with basmati rice

£15.50

WINTER SEAFOOD BROTH

Salt Cod, Sea bass, Tiger prawns and mussels served with new potatoes or bread.

£17.50

SEAFOOD LINGUINE

Linguine with tiger prawns, mussels and cod, with chilli, garlic and tomato.

£13.95

GRILLED JOHN DORY

Grilled John Dory, with boulangere potatoes, wild mushrooms and red wine sauce

£16.50

PARMIGIANA DI MELANZANA

Sliced baked aubergine with tomato mozzarella and parmesan, served with focaccia and mixed leaf (v)

£12.95

220GMS RIB EYE STEAK

28 day dry aged Scottish Highland beef with a black pepper sauce served with hand cut chips.

£18.50

Pauls inventive recipes all include fresh, locally sourced produce.