




SEAFOOD MENU

BAR SNACKS

Artisan Bread, Marinated Olives, Aged Balsamic, Local Rapeseed Oil		6.00
Seasoned Mixed Nuts		3.50
Cockles in Aspoll Cyder Vinegar and Black Pepper		4.00

LIGHT BITES


Traditional Smoked Salmon, Buttered Granary Bread and Lemon		8.50
Prawn Cocktail Glass, Crusty Bread		8.50
Mackerel Pate, Warm Toast, Cucumber Salad		7.00

SEAFOOD BOUILLABAISSE


King Prawns, Salmon, Scallops, Mussels and Tuna, Artisan Bread		15.00
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MAIN COURSE SALADS


Szechuan Pepper Tuna Steak		16.00
Noodle Salad, Toasted Cashew, Coconut Dressing		

Chilled Hot Smoked Salmon Niçoise Salad		17.00
Soft Boiled Egg, Anchovies, New Potatoes, Olives, Tomatoes, Green Beans		

Shelled Lobster with Frankel's Cocktail Sauce		
Red Onion and Chive Coleslaw, Soft Boiled Egg, Hot Buttered New Potatoes		
Half Lobster		25.00
Whole Lobster		40.00

Dressed Crab		21.50
Red Onion and Chive Coleslaw, Soft Boiled Egg, Hot Buttered New Potatoes		

Rare Beef Salad		21.50
Hot Buttered New Potatoes, Cherry Tomato, Asparagus and Watercress Salad, Sweet Mustard Dressing		

Buddah Bowl		15.00
Quinoa, Soy Beans, Sliced Avocado, Tomatoes, Houmous, Crumbled Tofu		















SEAFOOD PLATTERS

Perfect for Four to Share as a Starter or Two for a Main Course Seafood Platters are Served with a Salad Bowl, Olive Oil and Caper Potato Salad, Fresh Baked Bread and Dips

The Mare		35.00
Half Pint Prawns, Traditional Smoked Salmon, Mackerel Pate, Cockles		

The Frankel		60.00
Half Lobster, Hot Smoked Salmon, Prawn Cocktail, Half Pint Prawns, Traditional Smoked Salmon, Mackerel Pate		

ALLERGEN KEY

 Celery	 Gluten	 Crustaceans	 Eggs	 Fish	 Lupin	 Milk
 Molluscs	 Mustard	 Nuts from Trees	 Peanuts	 Sesame	 Soya	 Sulphites

We cannot guarantee that any items are completely allergen free due to being produced in a kitchen that contains ingredients with allergens. If you would like to know any more information on allergens in our food & drink please ask a member of the catering team. Thank you.

ALL PRICES ARE IN POUNDS STERLING