



SEAFOOD MENU

FRANKEL

BAR SNACKS

SEASONED MIXED NUTS	4.00
COCKLES IN ASPALL CYDER VINEGAR AND BLACK PEPPER	4.50

LIGHT BITES

ARTISAN BREAD, MARINATED OLIVES, AGED BALSAMIC, LOCAL RAPESEED OIL	7.50
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TRADITIONAL SMOKED SALMON, BUTTERED GRANARY BREAD AND LEMON	9.50
PRAWN COCKTAIL GLASS, CRUSTY BREAD	9.50

MACKEREL PATE, WARM TOAST, CUCUMBER SALAD	8.00
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SEAFOOD BOUILLABAISSSE	17.00
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KING PRAWNS, SALMON, SCALLOPS, MUSSELS AND TUNA, ARTISAN BREAD

MAIN COURSE SALADS

SZECHUAN PEPPER TUNA STEAK	18.00
NOODLE SALAD, TOASTED CASHEW, COCONUT DRESSING	

CHILLED HOT SMOKED SALMON NIÇOISE SALAD	19.00
SOFT BOILED EGG, ANCHOVIES, NEW POTATOES, OLIVES, TOMATOES, GREEN BEANS	

SHELLED LOBSTER WITH FRANKEL'S COCKTAIL SAUCE	
RED ONION AND CHIVE COLESLAW, HOT BUTTERED NEW POTATOES	
HALF LOBSTER	26.00
WHOLE LOBSTER	40.00

DRESSED CRAB	23.50
RED ONION AND CHIVE COLELSAW, SOFT BOILED EGG, HOT BUTTERED NEW POTATOES	

RARE BEEF SALAD	23.00
HOT BUTTERED NEW POTATOES, CHERRY TOMATO, ASPARAGUS AND WATERCRESS SALAD, SWEET MUSTARD DRESSING	

FALAFELLY GOOD SALAD	14.00
MOROCCAN COUSCOUS, SPINACH, RED ONION, CARROTS, TOASTED PUMPKIN SEEDS, TAHINI DRESSING	

SEAFOOD PLATTERS

PERFECT FOR FOUR TO SHARE AS A STARTER OR TWO FOR A MAIN COURSE
SEAFOOD PLATTERS ARE SERVED WITH SALAD BOWL, OLIVE OIL AND CAPER POTATO SALAD, FRESH BAKED BREAD AND DIPS

THE MARE	38.00
HALF PINT PRAWNS, TRADITIONAL SMOKED SALMON, MACKEREL PATE, COCKLES	

THE FRANKEL	64.00
HALF LOBSTER, HOT SMOKED SALMON, PRAWN COCKTAIL, HALF PINT PRAWNS, TRADITIONAL SMOKED SALMON, MACKEREL PATE	

Hot Drinks	3.00
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