

It's all about fish

East Anglia has deep roots in the sourcing of fish.

We work with our fish suppliers to ensure that we only serve fish from sustainable supply.

Quality is paramount, we endeavor to ensure a constant line of supply, however, if anything is not available on our menu it is because there is no availability in the market on the day.

For your guidance, the symbol (V) denotes vegetarian.

Where we use alcohol in the dish, this is symbolized by (*).

We endeavor to prepare our fish in a careful manner however we cannot guarantee that all items are free from allergens. If you have any concerns please discuss these with your server or ask to see our allergen register.

All our food is freshly prepared and we therefore ask for your indulgence as each course will take a time to prepare.

A discretionary 10% service charge will be added to all accounts and will be distributed among the staff in full.

All dishes are subject to change due to seasonal availability of ingredients

All dishes include VAT at the current rate

Appetisers

Green and Black Olives with Feta Cheese

£4.25

Warmed Sour Dough Bread with Oil, Balsamic and Himalayan Pink Salt

£3.75

First Course

Skagen Fish Soup

*A mix of line caught fish and Shellfish
with cheese and cheese scones*

£9.25

Scottish Oak Smoked Salmon

Served with lemon on sour dough bread

£7.95

Traditional Prawn Cocktail with a Twist

The traditional favourite with a touch of fennel

£7.95

Gin Herring*

*Marinated herring in Gin, served with cucumber salad,
crushed black pepper and capers on rye bread*

£9.50se

Baked Crab

Crab meat with cheese and breadcrumbs, oven baked

£11.50

Goats Cheese bruschetta

Grilled goats cheese with cranberry and orange sauce on toasted sour dough bread

£7.75

Main Courses

Hake Fillet with Button Mushrooms and Celery*

Pan fried served on braised celery, button mushrooms and sherry mushroom puree
£15.50

Fillet Steak with Beurre Maitre d'hotel

Pan fried and served with a grilled tomato, watercress and a hollandaise or pepper sauce
£19.50

Fillets of Lemon Sole Caprice

Lemon sole pan fried and garnished with fried banana and mango chutney
£18.50

Grilled Yellowfin Tuna Steak

Line caught tuna steak served with beurre maître d'hotel

£17.95

Salmon Teriyaki

Fillet of salmon pan fried in a teriyaki sauce and finished with spring onions and sesame seeds on a bed of basmati rice

£18.50

Prawn Tagliatelle with Sugar Snap Peas*

Prawns pan fried in chili oil and wine and served in tagliatelle , lemon juice and basil

£17.95

Sides

Buttered or Sauté Potatoes

£3.50

Spinach with Nutmeg

£3.75

Vegetable in Season

£3.50

Snow Peas

£3.50

Green Salad with Balsamic Dressing

£3.50

Puddings and Cheese

Spiced Rum Baba with cream

With hot custard or cream

£6.50

Apple Crumble

Served with hot custard or cream

£6.50

Treacle and Ginger Sponge Pudding

Served with creamy custard

£6.50

Tarte au Citron

With cream

£6.50

Mango and Pineapple Pannacotta

With cream

£6.50

Pecan Pie

Served with either hot custard or cream

£6.50

Ice Cream

Chocolate, Vanilla, Strawberry, Salted Caramel, Lemon Sorbet

£6.50

A Trio of Cheeses

Dorset Brie, Stilton and Vintage Cheddar Cheese, Walnut Bread and Grapes

£11.75

