

Festive Lunchtime Menu

To start	
King scallops pan seared, served with pea puree and bacon lardons	£13.50
King prawn pil pil. Classic spicy Portuguese recipe served with fresh bread	£11.95
Homemade smoked mackerel pate, served with salad and toasted bread	£8.50
Potted shrimp with sourdough bread	£9.95
Cod fishcakes with lime aioli and parmesan crisps	£12.95
Classic White Swan prawn cocktail	£12.95
Lobster Bisque, crème fraiche served with fresh bread	£12.95
Hummus served with warm pitta bread	£8.50
Garlic King Prawns served with fresh bread	£11.95
To share (for two people)	
Seafood platter, consisting of crab, hot and cold smoked salmon, smoked mackerel,	
peeled and shell on prawns, cockles and mussels. Served with Marie rose sauce and	
warm bread. From	£49.95
Lobster can be added which will be priced according to weight.	
Main Course	
Classic fish and chips served with hand cut chips, mushy peas or garden peas	
and tartare sauce	£17.95
Thai vegetable green curry served with jasmine rice	£19.95
King prawn and crayfish tagliatelle	£19.95
Cromer Crab and Squid ink Linguine with chilli, garlic and mascarpone	£21.95
Supreme of salmon served with parsley cream, baby potatoes and tender stem	
broccoli	£19.95
Herb crusted cod served with dauphinoise potato, green beans and saffron velouté	£24.95
Scampi and homemade chips served with tartare sauce and salad	£16.95
King Prawn katsu curry served with jasmine rice and prawn crackers	£19.95
Mussels with white wine, Garlic and cream served with bread and hand cut chips	£18.95
Slow cooked lamb shank, served with mash potato, braised red cabbage and port jus	£22.95
ALSO, PLEASE SEE OUR SPECIALS BOARD	
Side orders	
Garlic prawns	£7.00
Chips	£3.95
Halloumi fries	£6.50
Salad	£3.50
New potatoes	£3.50
Brussel Sprouts with crispy bacon	£4.50
Carlia Draad	C2 0F

Desserts - please see our dessert board. All priced at £7.50

£3.95 £2.95

Garlic Bread

Curry sauce