



Sea Food night

An Extensive
Selection of Freshly
Prepared Seafood

Menu

Starters

*Homemade Thai Fish Cake, packed with crab, chilli & coriander,
served with Thai red curry dressing.....£5.95*

*Pot of Dundrum Mussels, cooked in white wine,
finished with cream, hinted with garlic.....£5.95*

Prawn & crab cocktail, served with wheaten bread, dressed leaves.....£6.50

*Salted chilli Squid. Served with wok fried
Asian vegetables, soy & ginger dressing.....£5.95*

Seafood Mains

*Fillet of Seabass, pan fried, served with juicy tiger prawns
sautéed in garlic & chilli butter.....£15.95*

*Fillet of grilled cod with scallops, served forest mushrooms sautéed with
asparagus, finished with saffron & cream.....£15.95*

Chunky cod goujons

Beer battered, served with homemade chips, mushy peas.....£12.95

Above mains accompanied with Chef's vegetable of the day and your choice of
Homemade chips, skinny fries, buttery champ, garlic sauté, baked potato, baby boiled potatoes,
rosemary & parmesan fries (£1.00 extra) garlic gratin (£1.50 extra), salted chilli chips (£1.50 extra)

Seafood Hot Pot

*Crab claws, mussels, portavogie prawns, Squid, salmon, cooked in creamy
Malaysian curry sauce, served with savoury rice.....£14.95*

