
STARTERS

Smoked salmon and cream cheese paté with French bread

Livebait's fish soup

Deep fried whitebait with tzatziki

MAIN COURSES

Haddock and Gruyère cheese fishcake served with baby spinach and tartare sauce

Queen scallop and mushroom risotto

Lemon and herb marinated chicken suprême served with chips and salad

DESSERTS

Sticky toffee pudding with vanilla dairy ice cream

Crème brûlée

Selection of ice creams

HOT DRINKS

Filter coffee

STARTERS

Coarse smoked mackerel paté with sourdough bread

Livebait's fish soup

Warm goat's cheese salad

MAIN COURSES

Livebait's famous fish pie of smoked haddock, mackerel and salmon topped with mashed potato

Lemon and herb marinated chicken suprême served with chips and salad

Smoked haddock with poached free-range egg served with parsley mash and a wholegrain mustard sauce

DESSERTS

Lemon tart with crème fraîche

Crème brûlée

Selection of ice creams

HOT DRINKS

Filter coffee

Includes ½ a bottle of house wine per person

STARTERS

Deep fried calamari rings with crème fraîche

Gravadlax with pickled cucumber

Crab cakes with dill mayonnaise

MAIN COURSES

Fillet of organic salmon with roasted sweet potatoes, mango and avocado salsa

Whole roasted seabass served with new potatoes

Pan roasted chicken supreme with herb mash and a saffron cream sauce

DESSERTS

Dark chocolate fondant with vanilla dairy ice cream

Lemon tart with passion fruit sorbet

Sticky toffee pudding with vanilla dairy ice cream

HOT DRINKS

Filter coffee

Includes ½ a bottle of house wine per person

STARTERS

Whole Gambas prawns in garlic butter

Chargrilled squid with roasted pepper dressing

Oak-smoked salmon

MAIN COURSES

Roasted sea bream fillets with mussels and saffron risotto

Fillet of cod with crushed new potatoes and a lobster sauce

Grilled 8oz rib eye steak with chips

DESSERTS

Honey poached pears with fromage frais and almond tuilles

Dark chocolate fondant with vanilla dairy ice cream

Selection of regional British cheeses

HOT DRINKS

Filter coffee

DISHES CAN BE SUBSTITUTED INTO A MENU OF ANY RATE

STARTERS

Field mushrooms filled with spinach and topped with a free range poached egg

Trio of plum, cherry and sun-blushed tomatoes with buffalo mozzarella and basil dressing

Tomato tart with creamed goat's cheese

MAIN COURSES

Mushroom risotto with parmesan crisps

Toasted brioche, garlic wild mushrooms, free range poached egg and truffle oil

Baked aubergine stuffed with ratatouille