

1900 MARINERS

FRENCH INSPIRED BISTRO & BAR

Dinner 3 course £24.95

Dinner 2 course £21.95

STARTERS

Soup of the day (V)

Please ask your waiter

Satay chicken

Homemade satay chicken, risotto mozzarella ball served with naan bread

Fishcake

Smoked haddock and Applewood cheese fishcake, poached egg and hollandaise sauce

Pigeon

Maple pigeon breast, pancetta hash, pear and poached egg

King scallops +£3

King scallops served with parsnip puree, smoked duck and sweet chili

Camembert

Baked camembert, roasted garlic, rosemary, served with fig chutney and baguette

MAINS

Pork belly

Slow cooked belly of pork, carrot and cumin puree, apple compote, mash potatoes, crackling and black pudding scotch egg

Falafel (V)

Falafel, tzatziki sauce, rice, tomato and red onion salad

Sirloin steak +£3

Grilled dry aged sirloin steak, tomato, mushroom, green salad and French fries

Pepper or Bearnaise sauce

Lamb cannon +£3

Roast cannon of lamb, pea and mint puree, lamb jus, fine beans, dauphinois potatoes

Seafood skewer +£3

Monkfish, scallops, salmon, prawns served with Bearnaise sauce

Rice or French fries

Seabass

Pan fried fillet of seabass devilled butter, samphire parsnip puree, crushed new potatoes

Duck

Roast duck breast and bon bon, fondant potato, braised carrot, celeriac puree, tender stem broccoli

Please tell the management if you have any allergies

DESSERT

Crème brulee of the day

Please ask your waiter

Chocolate brownie (GF)

Chocolate brownie served with vanilla ice cream

Sticky toffee pudding

Warm sticky toffee pudding served with caramel sauce and vanilla ice cream

Tart Tatin

Warm apple tart, vanilla ice cream, caramel sauce

Poire Belle Helene

Poached pear with a hazelnut and tonka bean cream, coffee and black chocolate mousse and crispy chocolate tuile

Cheeseboard +£3

Selection of 4 cheeses
Grapes, celery, apricot chutney, walnuts and biscuits

NIBBLES

Selection of bread and butter £3.00

Mixed olives £2.95

SIDES £2.95

Cream Spinach

Roasted butternut squash and wild mushroom

Fine beans with saute shallots

WINE SUGGESTION

Merlot Aromo Red, Chile

Bottle £17.50

Soft on the approach with a delicious firmness through the palate. A real find and very moreish with steak or blue cheese

Sauvignon blanc Aromo, White, Chile

Weightier than a lot of Chilean Sauvignons and giving an appealing fruitiness. Shellfish, goat's cheese or vegetarian