

Mariners Mothers Day Menu

3 course meal £34.95

(incl. a selection of vegetables, bread & butter)

STARTERS

Seafood Cassolette

Mussels, prawns, squids and clams cooked with leek and parsley in a champagne sauce

Farfalle (V)

Fresh farfalle pasta, parmesan sauce, orange zest and basil

Beef cheeks

Slowly cooked shredded beef cheeks served with new potato tartare, caramelized onion and winter vegetables

Paté en croute

Guinea fowl and pork belly cooked in pastry, red onion chutney, baby leaf salad

Goat cheese salad (V)

Hazelnut crusted goat cheese, caramelised quince, seasonal green leaves, apple cider dressing

MAIN COURSE

Bourguignon

Slowly cooked beef with Pinot noir wine, onion, mushroom, crispy pancetta, steamed potatoes

Cod

Roast salted cod fillet, mash potato, chorizo slivers, red onion, tomato and thyme vinaigrette

Duck leg "Bigarade"

Slowly cooked duck leg confit, bitter orange and Balsamic vinegar sauce

Wild mushroom risotto (V)

Creamy Arborio risotto, pan fried wild mushrooms with chili, poached egg

Hake

Roasted fillet of hake, topped with parmesan crumble, creamy spinach sauce, mash potatoes

Children's menu £11.50

Delicious menus for children up to the age of 10
(all served with French fries and vegetables)

Pan fried cod fillet

Roast breast of chicken

Selection of ice cream

Please tell the management if you have any nut/ other allergies

Specials

STARTERS

Crispy egg £7.50

Soft poached egg with a Parma ham crust, Roquefort cream, poppy seed bread sticks

Seabass and tiger prawn ceviche £8.50

Cured seabass and tiger prawn, lime and crushed chilli marinade, diced cucumber, mango, red onion and avocado, parsnip crisps

MAIN COURSE

Sirloin Steak 8OZ £21.80

A very popular cut, the sirloin comes from the upper middle of the cow. It is very tender and well-marbled with fat. Béarnaise sauce, crispy chips.

Chateaubriand Sharing Steak for Two 14OZ £59.00

Regarded by many as the most premium of steak cuts, the Chateaubriand is the perfect steak experience for sharing. Recommended rare to medium rare, the steak is cooked to perfection and accompanied by peppercorn, horseradish and Roquefort sauce, crispy chips and salad.

DESSERT

Pear and stilton

Poached pear glazed with vintage Port filled with a stilton mousse, mixed grain sticks

Eclat cassis

Layers of white chocolate ganache, blackcurrant coulis, lemon mousse and coconut biscuit.

Chocolate and pistachio stick

Pistachio mousse coated with dark chocolate, dark chocolate biscuit, lime sorbet

Crepe Suzette

Grand Marnier and orange syrup, vanilla ice cream

Home-made Ice-creams or Sorbets

Please ask your waiter and choose up to three flavours

CHEESES

French and Suffolk cheese platter (5 cheeses)

Served with baguette, biscuits, grape, spicy apple chutney and celery

+ £6.00 in the set menu or £11.50 as an extra course