



Seafood Main Courses

Fresh Haddock

deep fried in a light batter

Hand-dived Summer Isles Scallops

served in ginger and lemon butter

Locally Creel-caught Langoustines

in a garlic butter

Homemade Scampi

fresh langoustines deep fried in a light batter

All served with locally grown salad leaves, fresh vegetables and a choice of new potatoes or chips

Our seafood is freshly caught and subject to availability

Ask for latest prices in the bar as our costs can fluctuate

**Please ask about our Homemade
Desserts of the Day**

