



LOBSTER FESTIVAL 2019

BRITISH LOBSTER  FRESH EVERYDAY

AVAILABLE 29TH JULY – 31ST AUGUST

FROM THE CHILLED CABINET

The Winery Seafood Salad

cockles, mussel meat, baby prawns, squid & baby octopus,
peppers & red onions | 6.50

Marinated king prawns, zested lime & sweet chilli dressing |
6.25

Two roll mop herrings, shallots & vinegar | 4.00

Cockle meat from the Sheds at Leigh-on-Sea, Essex | 5.50

Peeled baby Atlantic prawns | 6.00

ANY TWO OF THE ABOVE FOR £10.00



TO START

HOMEMADE LOBSTER AND CRAB BISQUE £7.95

crusty bread, sour cream drizzle

CHUNKY FISH SOUP £7.95

salmon, monkfish, mussels & king prawns, served
with gruyere cheese, rustic croutons, aioli
mayonnaise

WHITBY DRESSED CRAB £10.95

salad leaves, house dressing

MINI FISH PIE £7.95

salmon, monkfish, king prawns, leeks & spring onion,
white wine sauce, topped with creamy gratinated
mashed potato, salad leaves, house dressing, crusty
bread

BAKED FILO PARCEL £9.50

king scallops, wild mushrooms & garlic, creamy
lobster sauce

MAIN COURSE

HALF LOBSTER £15.00

cold dressed, king prawns, cherry tomato & cucumber
salad, skinny fries, fresh lemon wedge

OR

thermidor, king prawns, spring green vegetables,
parsley new potatoes, fresh lemon wedge

WHOLE LOBSTER £30.00

cold dressed, king prawns, cherry tomato & cucumber
salad, skinny fries, fresh lemon wedge

OR

thermidor, king prawns, spring green vegetables,
parsley new potatoes, fresh lemon wedge

SURF AND TURF £39.95

half lobster thermidor, 4oz fillet medallion, grilled
king prawn, skinny fries, onion rings, dressed salad,
fresh lemon wedge

THE PERFECT
PARTNER...
A CHILLED GLASS OF
REAL CHAMPAGNE
£6 PER GLASS