

Lunch Sunday 8th June 2008



STARTERS £7.50

Deep-fried Octopus in beetroot tempura, mango, coconut & mint chutney

Fish soup, rouille, croutons & parmesan

Tian of Tiger Prawns, asparagus salad, white tomato sorbet

Clay oven roast whole Sardine, romano pepper stuffed with tapenade & cream cheese

Fishes smoked Salmon*, avocado salsa, local salad leaves

Six *Brancaster* Oysters*, shallot vinegar & lemon **or** Bloody Mary **or** grilled with garlic & parsley **or** yuzu juice £4.00 suppl.

MAIN COURSES £14.50

Roast whole Thai-battered *Brancaster* Sea Bass*, stir-fry noodles, bok choy, ginger, chilli, coriander & spring onions

Tajine of Sea Bream with preserved lemons, aubergines 'ras el hanout' & cous cous

Pan-fried *Brancaster* Skate wing*, oatmeal crust, Brown Shrimps, capers, parsley & 'beurre noisette'

Deep-fried Cod in beer batter, chips & tartare sauce

Poached Sea Trout, new potatoes, local salad leaves & aioli

Tandoori Butterfish* kebab, pilau rice, raita, chilli sauce & naan bread

Grillade of Halibut & *Brancaster* Sea Bass*, saffron mash & a slow roast tomato

Side orders

Mixed leaf salad; Cornish new potatoes; mash or a selection of seasonal vegetables; £3.25 each

DESSERTS £5.75

Selection of ice creams & sorbets, shortbread

Dark chocolate fondant, candied orange ice cream

Sticky toffee & date pudding with fudge ice cream

Warm apricot & almond tart, turrón ice cream

Vanilla panna cotta with *Wiveton Hall* strawberries & a brandy snap

Selection of artisan cheeses with homemade walnut & date bread, caraway crackers & quince £4.00 suppl.

www.fishesrestaurant.co.uk

**Denotes sustainably caught fish & shellfish*

We smoke all our own fish in our cold smoker.

NB: all our homemade bread is made from organic flour milled by 'Maud Foster Windmill' in Boston.

We only use organic eggs from J Savory in Great Ryburgh