

## **Champagne Bar Menu**

### **Seafood Menu**

Potted Morecombe bay shrimp and prawn in spiced butter, wholemeal bread, lemon £9

Prawn cocktail £9

Smoked Mackerel pate, sourdough £7

Severn and Wye smoked salmon, blinis, creme fraiche, lemon £12.50

Whole lobster cooked and served in the shell, remoulade, lemon £35

Dressed Cromer crab £25

Moules Marinière, Rope grown mussels in white wine sauce, crusty bread £15

Fish pie £17

Seafood platter for two, Prawn cocktail, potted Cromer crab, smoked mackerel pate, lobster, shell on tiger prawns, smoked salmon, brown bread and butter, lemon £65

### ***From the Land, for non-fish eaters***

Vegan Niçoise, marinated tomatoes, French beans, black olives, endive, house dressing £7 **VG**

Grilled chicken Caesar salad, gem lettuce, aged parmesan, ciabatta croutons, soft egg £ 12.50

Cottage Pie £12.50

Autumn Berry Trifle, champagne jelly £7.50 **V**

### ***Severn and Wye Salmon carvery bar***

*Various salmon preparations, all hand carved by our chefs in the restaurant and served with soft blinis, crème fraiche and lemon.*

Mixed platter £25

*Traditional gravadlax salmon*

*Light smoked salmon*

*Peppered hot smoked salmon*

*Beetroot and gin cured salmon*