

# OCEAN FEAST MENU

*our November 2024 event menu  
served from six until close – reservations only*

## *seasonal aperitifs*

<b>Prosecco Vispo Allegro (200ml bottle)</b> prestige brut dry fresh	<b>9.50</b>
<b>Winter secco (175ml)</b> subtle flavours cinnamon and cloves	<b>8.25</b>

## *while you wait*

<b>Home baked crusty bread and olives</b> green and black olives, olive oil	<b>9.50</b>	v
<b>Baked Cornish cheese: brie</b> rosemary, herb and garlic oil, cranberry side, crusty bread	<b>9.95</b>	v
<b>Sweet chilli squid bites</b>	<b>7.50</b>	
<b>Brie wedges (4)</b> chunks of brie coated in a lightly seasoned breadcrumb, cranberry dip	<b>7.50</b>	v

**Our Ocean Feast is an ideal opportunity to try something new as the main meal is constructed from your choices; choose your starter, indulge in a sorbet to cleanse your pallet, and then construct your main meal with a selection of fish available - choose three fish fillets, an accompaniment and sauce. £23 per person.**

## *starters*

<b>Grilled mackerel fillet</b> Mediterranean vegetables, salsa verde	<b>Smoked haddock and spring onion chowder</b>	<b>Prawn and smoked salmon roulade</b> lemon and dill mayonnaise
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each served with homemade bread and salted butter

followed by an intermediate course of  
**elderflower sorbet with fruit salsa**

## *main courses*

Fish	Accompaniment	Sauce
<b>Lemon sole</b>	<b>Fennel and leek risotto</b> with a roasted vegetable salsa	<b>Wild mushroom and chive</b>
<b>Brill</b>		<b>White wine, lemon and parsley</b>
<b>John Dory</b>	<b>Herb and spring onion crushed new potatoes</b>	<b>+£4 add garlic prawn skewer (3)</b>
<b>Plaice</b>	with kale and green beans	
<b>Haddock</b>	<b>Celeriac and red onion mash potato</b> with tender stem broccoli	

**Vegetarian and steak option available by request.**

### **Recommended wine...**

*#3 Muscadet de Sevre et Maine. Sur  
Lie. Domaine de Bel Abord*

**on offer tonight at £23 per bottle**

For allergen and intolerance information, scan the QR code or ask a member of staff. Always inform us of any allergies or intolerances before placing your order. Not all ingredients are listed. We cannot guarantee the total absence of allergens in our open kitchen. Items are subject to availability. Prices are shown in £ Stirling and correct at the time of printing. Service not included.

v – vegetarian    vg – vegan

*desserts*

<b>Brown sugar meringue</b> fruits of the forest, Cornish clotted cream and coulis	<b>7.95</b>	v
<b>Sticky toffee pudding</b> butterscotch sauce, Chef's ginger ice cream	<b>8.95</b>	v
Enjoy a glass of <b>Pedro Ximenez</b> to compliment	<b>4.95</b>	
<b>White chocolate and Malteser cheesecake</b> raspberry coulis	<b>8.95</b>	v
<b>Poached pear</b> mango sorbet	<b>7.95</b>	vg
<b>Chocolate trillionaire tart</b> raspberry coulis, vanilla ice cream	<b>7.95</b>	vg
<b>Crumble of the day</b> warm custard	<b>7.95</b>	v
<b>Riverside Sundae</b> Eton mess or rocky road, clotted cream, whipped cream, sauce	<b>7.95</b>	
<b>Westcountry cheese selection</b> chutney, frozen grapes, homemade lavosh biscuits, apple	<b>10.95</b>	v
Enjoy a glass of <b>Cockburn's Special Reserve</b> to compliment	<b>4.95</b>	

*smaller menu for little ones...*

**Fish fingers 7.95**  
chips, baked beans

**Chicken goujons 7.95**  
made using chicken breast, chips,  
baked beans

**Pork sausage 7.95**  
chips, baked beans  
[Vegan sausage option available on  
request]

*malt whiskies*

**Talisker Skye 45.8% 25ml** **4.50**  
An easy drinking Talisker, taking the distillery's classically rugged character and softening it out, while maintaining the smoky and sweet notes the distillery is known for.

**Glenfiddich 40.0% 25ml** **4.50**  
12-year-old single malt from the Speyside region containing fruity aromas with a dash of pear, a touch of pine and subtle peatiness. 2011 the largest selling single malt whisky in the world.

**Laphroaig 40.0% 25ml** **4.50**  
Laphroaig 10-year-old is a full-bodied, smoky gem, with a residual sweetness and a hint of salt amid the seaweedy, peaty characters before a long warming finish. A classic dram.

**Dalwhinnie Winter's Gold 43.0% 25ml** **4.50**  
An innovative bottling from Diageo made using whisky distilled in the cold Scottish winter delivering richness and sweetness. Honeyed with a hint of peat.

*blended whiskies*

**Bell's Original 40.0% 25ml** **3.95**  
A classic blend with a sweet, nutty, malty and spicy palate, which yields just a hint of peatiness.

**Jameson 40.0% 25ml** **4.50**  
Hugely popular Irish blend, renowned for its affinity with ginger ale.

*digestif*

**Courvoisier VS 40.0% 25ml** **4.50**  
**Cockburn's Special Reserve 20.0% 50ml** **4.95**

**Drambuie 20.0% 25ml** **4.25**  
**Pedro Ximenez 15% 50ml** **4.95**

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