



The Seafood Restaurant

Sample menu June 2017

Mocktails

C&J's Sparkling Fruit <i>Fresh lime and lychee purée with crushed ice topped up with Luscombe Sicilian Lemonade.</i>	4.25
Elvira Cocktail <i>Pineapple, cranberry, apple and lemon juice with grenadine.</i>	4.25

Main Courses

Grilled Local Hake <i>Served with Cornish potatoes and vegetables.</i>	9.20
Battered Local Hake. <i>Served with thick cut chips and mushy peas.</i>	9.20
Steak and Thin Cut Chips. <i>Served with vegetables.</i>	9.20
Goujons of Plaice. <i>Served with mushy peas and thin cut chips.</i>	9.20
Moules Marinière. <i>Served with thin cut chips.</i>	9.20
Spaghetti. <i>In a tomato and basil sauce.</i>	6.50

Desserts

Strawberries with Vanilla Ice Cream.	5.60
Banana and Strawberry Parfait	5.60
Apple Tarte Tatin with Vanilla Ice Cream	5.60

A selection of the main menu dishes are available for children in half portions.