



50TH ANNIVERSARY MENU

£25 FOR TWO COURSES

£30 FOR THREE

with a complementary glass of fizz!

FIZZ

William's 50th Anniversary Crémant de Loire

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TAPAS

Two Cape Wrath Oysters

Shallot Vinegar, Tabasco

Boquerones

Anchovies, Fresh Herbs, Olive Oil, Crisps

Tapas Plate

Taramasalata, Grissini, Olives, Gazpacho Shot

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LIGHT MAIN COURSE

Grilled Mackerel Fillets

Sourdough Croutons,
Sundried Tomato & Olive Tapenade, Roquette

Moules Marinieres

White Wine Sauce, Garlic, Parsley

Fish Tacos

Beer Battered Thai Plaice Goujons,
Pickled Red Cabbage, Korean Ketchup

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DESSERT

Salted Caramel & Chocolate Tart

Clotted Cream

Warm Pear and Ginger Cake

Salted Caramel Ice Cream

Two Scoops of Gelato or Sorbet:

coffee / strawberries & cream / banana / salted caramel /
mango / strawberry / lemon / raspberry

Service Charge Not Included

Prices include VAT @ 20% VAT number: 276621524