

- Seafood Bar & Grill -

ESTD. 2022

# **SUNDAY ROAST MENU**

Sunday 12-10pm 3 course £23.50

(served with a complimentary glass of prosecco & canape)

### **STARTERS**

### Soup of the Day

Chef's freshly prepared soup of the day with sourdough & butter (GFA)

## Beef Teriyaki

Sliced Scottish beef, fried until crisp, served with asian style salad & sesame

#### Mussels

Shetland mussels in a shallot, garlic & cream sauce or a curry sauce served with garlic bread (GFA)

### **Roast Vegetables**

Chilled & marinaded in herb oil with chickpea puree (V) (VG) (GF)

#### **MAINS**

# Traditional Sunday Roast

Roast baby potatoes, fluffy Yorkshire pudding, roast market vegetables & rich red wine jus

## Pan Seared Chicken

French style peas with bacon, onion veloute with fresh vegetables & dauphinoise potatoes (GF)

# Skips Fish & Chips

Light crispy battered fillet of haddock with hand cut chips, homemade tartare sauce & mushy peas

#### Seabass

Crisp Pan-fried Seabass with a glazed king prawn thermidor with seasonal veg

# Mushroom Pappardelle

Mushrooms & Courgette in a garlic, white wine & cream sauce, tossed through pappardelle pasta finished with truffle pecorino (V)

#### **DESSERTS**

### Sticky Toffee Pudding

Homemade warm sticky toffee pudding, butterscotch sauce & ice cream (V)

### Cheesecake

Today's Cheesecake with whipped sweet cream

### Limoncello Tartlet

Served with chantilly cream

### **Ice Cream Selection**

A selection of ice cream & sorbets (GF)

V - Vegetarian / VG - Vegan / VGA - Vegan Alternative / GF - Gluten Free / GFA - Gluten Free Alternative