



Native Raw Oyster, Shallot Vinaigrette	4.0 each or 6 for 20.0
Smoked Haddock & Prawn Scotch Egg, Curried Leek Sauce	13.0
Clams with Garlic, Olive Oil, Coriander & Chilli	11.0
Herring & Potato Salad with Pear Marmalade	12.0
White Onion Soup, Garlic Croutons	10.0
Fried Sardines, Caper & Courgette Linguine	18.0
Roasted Fillet of Turbot, Braised Lettuce & Peas	29.0
Gnocchi, Tomatoes, Prawn & Basil	17.0
Pan Roasted Monkfish, Smoked Bacon & Rosemary Sauce	24.0
Sirloin Steak, Garlic Butter	25.0
Whole Norfolk Lobster, Thermidor Sauce	35.0
Steak & Lobster (Sirloin Steak with a butter poached lobster tail)	45.0
Poached Hake, Parsley & Chive Sauce	19.0
Rosemary & Sea Salt Fries	4.0
Tartiflette (rich, comforting, cheese & bacon potato gratin)	9.0
Beetroot Salad	5.0
Roasted Squash, Sage & Chestnuts	5.0
Fennel & Celeriac Slaw with Pear & Parsley	5.0
Baked Pear, Gingernut & Almond Crumb, Pouring Cream	10.0
Black Forest Eton Mess	10.0
Lemon Tart. Clotted Cream, Lemon Sauce	10.0
Apple & Blackberry Sponge & Custard	10.0

Wine of the Week | La Baume | Picpoul De Pinet | France | 2024 | £28

WHAT'S ON...

MOULES & FRITES NIGHT | Every Wednesday | £12

BOTTOMLESS TAPAS NIGHT | Every Thursday | £29

SEAFOOD BOILS | £45 | Sunday 23rd August and Sunday 6th September

PAELLA NIGHT | 3 Courses £32 | Friday 11th September

CHRISTMAS is fast approaching, take a look at our pre-Christmas menu on our website for a SEAriously Merry Christmas!

www.adamnobleseafoodbrasserie.com/christmas