



2 Courses £25 / 3 Courses £30

Wednesday – Saturday

12noon to 2:30pm (last sitting)

Starters

Smoked Haddock & Prawn Scotch Egg, Curried Leek Sauce

Clams with Garlic, Olive Oil, Coriander & Chilli

Herring & Potato Salad with Pear Marmalade

White Onion Soup, Garlic Croutons (v)

Mains

Fried Sardines, Caper, Courgette Linguine

Pulled Pig Cheek Hash, Fried Egg

Gnocchi, Tomatoes, Basil (v)

Poached Hake, Parsley & Chive Sauce, Mashed Potatoes, Vegetables

Pan-Roasted Monkfish, Smoked Bacon & Rosemary Sauce, Mashed Potatoes, Vegetables

Desserts

Baked Pear, Gingernut & Almond Crumb, Pouring Cream

Black Forest Eton Mess

Lemon Tart. Clotted Cream, Lemon Sauce

Apple & Blackberry Sponge & Custard

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 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