

Evening Set Menu
3 Courses £29.50

Starters

Smith's Fish Soup
with Saffron Mayonnaise and a Gruyere Cheese
Crouton

~

Sweet Pickled Arctic Herrings with Crème Fraîche

~

Baked Stuffed Mushrooms with Garlic Butter
Crumb

~

John Ross Jr. Smoked Salmon

~

Pan Fried Tiger Prawns in Garlic & Chilli Butter
with Crisp Basil

~

Steamed Shetland Mussels in a Chablis Cream and
Shallot Sauce

~

Fresh Whitebait
Lightly Floured & Deep Fried
with Lemon Dill Mayonnaise

Main Courses

Fillet of Battered Atlantic Cod

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Grilled Fillet of Cornish Plaice with Seafood Butter

~

Poached Natural Smoked Haddock
with a Poached Egg and a Cheddar Gorge Cheese
Sauce

~

Baked Fillet of Scotch Salmon
with a Herb Crust and Chablis Cream Sauce

~

Smith's Fishcakes Pan Fried
with Sweet Chilli Sauce

~

Denham Estate 8oz Sirloin Steak with Peppercorn
Sauce

~

Grilled Guernsey Skate
with Brown Butter and Capers

*All above Main Meals Served with One Choice of
Hand Cut Chips, Seasonal Vegetables,
Creamed Potatoes, or Mushy Peas
Additional Side Orders £2.50*

Desserts

Woodland Berry Eton Mess

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Bakewell Tart
with Custard or Ice Cream

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White Chocolate and Raspberry Cheesecake

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Steamed Treacle and Syrup Pudding
with Custard

~

Cambridge Burnt Cream
(Crème Brulee)