



Teddington Seafood Festival

Champagne cocktail	14.00
Kir Royale	14.00

Home made bread selection, aioli, extra virgin olive oil	5.95
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Plats de Fruits de Mer (minimum two people) 48.00 pp

Jersey Rock Oysters, whole Cornish crab, clams, mussels, Mediterranean prawns, prawn cocktail (Additional half or whole lobster with mayonnaise 32.00 / 60.00)

Assiette de Fruits de Mer 34.00

Jersey Rock Oysters, dressed crab, prawn cocktail, Mediterranean prawns

Starters

Jersey Rock Oysters, Cabernet Sauvignon vinegar with shallots (six or dozen)	19.50/38.00
Sea bass ceviche, green chilli, lime, yuzu, seeded crackers	13.50
Classic prawn cocktail, sieved egg, sauce Marie rose	12.00
Sea scallops, minted pea puree, candied pancetta	19.50
Kinsale seafood chowder, Irish soda bread	12.00
Popcorn shrimp, jalapeno mayonnaise	9.50
Dressed Cornish crab	14.00
Moules Mariniere, grilled sourdough / large with fries	13.50/19.50

Main Course (Grilled or pan fried or roasted)

Select a main dish, side order and sauce

Half or whole Grilled Lobster	32.00/60.00
Half or whole Cornish crab, mayonnaise	25.00/48.00
Dover sole	39.00
Wild sea bass	32.00
Fillet of skate wing	28.50
Crab & king prawn Linguine, chilli, & tomato sauce	32.00
Miso-glazed fillet of salmon, bok choy, pickled enoki mushrooms	26.50
King prawns with aioli, Wharf potato salad	25.00

Additional sides dishes £5.00

Steamed new potatoes in olive oil, creamed mashed potatoes, fries, baby gem & chive salad with house dressing, green beans

Choose a sauce

Garlic & herb butter, classic beurre noisette with capers, sauce vierge, lemon & parsley oil