SEA MARGE 1908 MENU

2 COURSES £16.95 3 COURSES £22.95

Monday - Friday 12.00 - 17.00

A LITTLE EXTRA FOR THE TABLE

Warm breads & dips - (V) (£4.50 supplement)

CHOOSE TWO - hummus, pesto, smashed avocado, bacon mayo

Olives & sourdough - *(V) (£4.50 supplement)*

STARTERS

Mushroom soup - *sourdough, chive creme fraiche (V,DFA,GFA)*

Posh fish fingers - *chive & caper mayo*

Ham hock - *winter fruit chutney, toasted ciabatta*

Tomato & goats cheese bruschetta - *white balsamic & fig syrup (V)*

MAIN COURSES

Herb crusted haddock - *dauphinoise potato, buttered greens, roasted beets, chive cream sauce*

Sausage & mash - *peas, onion gravy*

Roast pork belly - *creamed mashed potatoes, roasted carrot, buttered greens, jus (GFA, DFA)*

Chargrilled chicken breast - *Fondant potato, buttered greens, roasted carrot, red wine jus*

Courgette & red pepper wellington - *crushed new potatoes, tenderstem broccoli, roasted carrot, onion crisp, beetroot glaze (V)*

DESSERTS

Cinnamon & apple crumble - *vanilla custard (V)*

Warm chocolate brownie - *chantilly cream, chocolate sauce (V)*

Citrus sorbet - *fruit coulis, exotic fruit salsa, wafer (V)*

Vanilla ice cream - *biscuit crumb, chocolate drizzle (V)*

SIDE DISHES

£5.00 per side

Buttered greens

Tenderstem brocolli

Roasted carrot

Roasted beetroot

Garden salad

Buttered new potato with chive

Rosemary fries

Hand cut chips

CONCERNED ABOUT THE PRESENCE OF ALLERGENS IN OUR FOODS? ASK YOUR SERVER FOR MORE INFORMATION ABOUT DISH INGREDIENTS.
FISH DISHES MAY CONTAIN BONES. (V)= VEGETARIAN (VE)= VEGAN (GF)= GLUTEN FREE (DF)=DAIRY FREE.
MANY DISHES CAN BE ADAPTED TO MEET DIETARY REQUIREMENTS PLEASE ASK YOUR SERVER