

The Café by
the Lake

RESTAURANT
& BAR

FISH & SEAFOOD NIGHT

With Master Chef of Great Britain, Bill Bryce

TO START

Smokey bacon king scallops with a pea puree
Crispy crab cakes with a mango and chilli salsa
Cullen skink (a potato & smoked haddock cream soup)
Pan fried squid & prawns with garlic, red pepper and spring onions
Smoked salmon & spinach roulade finished with a lime crème fraiche
Deep fried brie fritters served with a wasabi mayonnaise

THE MIDDLE BIT

Filletts of south coast brill, puy lentils and shitake mushrooms
Scottish halibut, horseradish & tarragon sauce and crispy shallots
Roast cod with a toasted almond crust, celeriac mash and creamed leeks
Chilli salt filletts of south coast skate, sauté potatoes and spinach with a sweet chilli sauce
Pan fried south coast dover sole meunière (+£5.00 supplement)

Something less fishy:
Roast chump of sussex lamb on boulangère potatoes

Any of the above dishes can be served plainly if you prefer

TO FINISH

Gin & lemon cheesecake served with cream
Apple & blackberry crumble served with either cream or custard
Panna cotta & cranberry compote served with cream
Sticky toffee pudding with cream or custard
A selection of local cheeses with assorted savoury biscuits

Served with either tea or coffee

3 COURSES - 39.95

Deposit and pre-order required.