



Fisherman's Rest Menu

Nibbles

MARINATED OLIVES	£3.95	WARM PORK SCRATCHINGS	£3.95
JENNING'S BREAD & OIL	£4.50	PICKLED COCKLES	£3.95
		ROAST PEPPER HOUMOUS & PITTA	£3.95

Starters

SMOKED DUCK BREAST With a beetroot, orange & fig salad.	£8.50	SALT & PEPPER SQUID With a spring onion, soy, ginger & chilli dressing.	£8.50
HERITAGE TOMATOES With whipped goat's cheese & walnut pesto.	£8.50	SEAFOOD COCKTAIL Prawns & crayfish, Marie Rose sauce, salad & a parmesan straw.	£8.95
CAULIFLOWER & BEETROOT BHAJIS With mango chutney.	£7.95	SMOKED PEPPERED MACKEREL With a watercress salad & a dill & mustard dressing.	£8.50
CHICKEN LIVER & WHISKEY PARFAIT With onion chutney & sourdough toast.	£8.50		

Mains

BEER BATTERED FISH OF THE DAY With fat chips, mushy peas & tartare sauce.	£17.95	CAESAR SALAD Gem lettuce, croutons, egg, parmesan & Caesar dressing.	£12.95 With Chicken £17.95 With Prawns £17.95
BEEF & FULLER'S ALE PIE With fat chips, peas & gravy.	£16.50	10oz CHARGRILLED RUMP STEAK With fries, green salad, confit tomato, garlic mushroom, Peppercorn gravy or Bearnaise.	£24.95
TANDOORI SPICED CAULIFLOWER With a sweet potato, spinach & lentil dahl.	£15.95	6oz CHARGRILLED BEEFBURGER With cheddar, streaky bacon & burger sauce.	£16.50
PAN ROASTED CHICKEN BREAST With a new potato & leek terrine, charred hispi cabbage & chicken & tarragon gravy.	£19.95	SPICY BEAN BURGER With roasted peppers, cheddar & burger sauce.	£15.95
SOY GLAZED BRAISED PORK BELLY With pak choi, honey & sesame glazed carrots & Asian spiced jus.	£19.95	<i>Burgers served with lettuce & tomato in a toasted brioche bun, with fries & onion rings.</i>	

Sides – All £4.50

MIX LEAF SALAD – SEASONAL VEGETABLES - MINTED NEW POTATOES - FAT CHIPS
STRING FRIES - BATTERED ONION RINGS.

Don't forget to look at our daily seafood specials menu!

Wine Menu

Red Stuff

Capello Merlot, South Africa

Medium bodied, ripe red berries
175ml: £6.25 250ml: £8.50 Bottle: £23.00

Leonard Road Shiraz, Australia

Punchy, ripe dark fruits, with lots of spice
175ml: £6.25 250ml: £8.50 Bottle: £23.00

Cruz Alta Malbec, Argentina

Blackcurrant and spice, great with meat dishes
175ml: £7.50 250ml: £9.50 Bottle: £28.00

Cotes du Rhone, Dom.Du Grezas, France

Wonderful blend of Grenache, Syrah and Carignan
Bottle: £28.00

Les Cents Verres, Pinot Noir, Pays d'Oc, France

Light and delicate, berry fruits
175ml: £7.50 250ml: £9.50 Bottle: £28.00

Rioja Crianza Marques del Atrio, Spain

Lightly oaked, food friendly
Bottle: £28.00

Fantani Montepulciano d'Abruzzo, Italy

Juicy bramble and black cherry fruits
Bottle: £36.00

Fleurie la Madone, Beaujolais, France

Soft and delicate
Bottle: £38.00

Pink Stuff

Gavotte Côtes de Provence Rose, France

Fresh aromas of peaches & citrus
Bottle: £35.00

Etoile de Mer Rose, France

Light strawberry and cream with a light finish
175ml: £6.75 250ml: £8.75 Bottle: £25.00

White Stuff

Pinot Grigio Veneto, Italy

Light, crisp and refreshing
175ml: £6.25 250ml: £8.50 Bottle: £23.00

La Palma Sauvignon Blanc, Chile

Zesty and mouth wateringly fresh
175ml: £6.25 250ml: £8.50 Bottle: £23.00

Leonard Road Chardonnay, Australia

Un-oaked, youthful and fruity
175ml: £6.25 250ml: £8.50 Bottle: £23.00

Picpoul de Pinet Dom. Delsol Languedoc, France

Wonderful fresh pear and apple fruits
175ml: £7.95 250ml: £9.75 Bottle: £28.00

Riebeck Viognier, South Africa

Ripe stone fruit
Bottle: £26.00

Edwin Fox Sauvignon Blanc, Marlborough NZ

Intense, lovely textbook Marlborough Sauvignon Blanc
Bottle: £26.00

Gavi di Gavi Villadoria, Italy

Lovely and fresh with or without food
Bottle: £30.00

Sancerre Dom. Durand, Loire, France

Perfect poise and balance
Bottle: £38.00

Fizzy Stuff

Moinet Prosecco, DOC Treviso, Italy

Classic, dry and fresh
125ml: £7.95 Bottle: £26.00

Bolney Estate Brut, England

English sparkling wine - crisp & dry
Bottle £45.00

Laurent Perrier Brut NV Champagne, France

Classic, traditional style
Bottle: £75.00

