

Pebbles

The Fish and Wine Bar on the water's edge

STARTERS

Prawn & Crayfish Cocktail 7.5

Bread & Marinated Olives V 4.5

Pan Fried Garlic & Wild Mushrooms on Toast V 6.95

Panko Breaded Calamari Rings, Tartare Sauce 7

Breaded Whitebait, Tartare Sauce 7

Grilled Goats Cheese, Fig Chutney V 7

Honey Roasted Parsnip Soup V 6.5

Bacon & Avocado Salad with Parmesan & Balsamic Dressing 7

Breaded Brie, Cranberry Sauce V 6.50

Ale Battered King Prawns, Dill & Lime Mayo 7.95

SEAFOOD

Grilled Seabass Fillets served with Samphire,
Buttered Chive Potatoes, Fennel Slaw & Peashoots 15

Grilled Plaice Fillet served with Samphire,
Buttered Chive Potatoes, Fennel Slaw & Peashoots 16

Ginger & Lime Marinated Salmon
Spiced Vegetable Cous Cous,
Wilted Spinach & Tapenade Dressing 14

Char Grilled Tuna Steak
Butternut Squash, Leek & Sage Risotto,
Peashoots 14.50

MAINS

Thai Style Crab Cakes, Mango & Sweet Chilli Salsa,
Dressed Salad 13.5

6oz Starr Butchers Lamb Burger, Baby Gem Lettuce, Tomatoes,
Red Onions, Chips & Winter Slaw 12.50

Ale Battered Cod, Chips, Crushed Garden Peas,
Tartare Sauce 13

Chicken & Leek Pie, Steamed Seasonal Vegetables & Chips 13

Whole Tail Breaded Scampi, Chips & Mixed Salad 12.5

Confit Duck Leg, Colcannon Mash Potato, Baby Onions, Port Jus 14

Southern Fried Chicken Breast Fillets, Chips, Winter Slaw 12

Smokie Pie: Salmon, Prawns & Smoked Haddock in a
Cheesy White Wine Sauce topped with Dill Mash, Chips & Salad 13

Roasted Fennel + Pesto Linguine,
Crumbled Feta & Garlic Bread V 12

Prawn & Crayfish Salad, Roasted Beetroot,
Chive & Seafood Sauce 15

SIDES

Samphire 4

Garlic Bread 4

Bread Basket 4

Mixed Salad 3

Coleslaw 2

Onion Rings 3

Before ordering, please inform a member of staff if you have a food allergy or intolerance

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