

Le Monde

FISH BAR & GRILL



TO START

A PAIR OF KING PRAWNS

Our most popular dish for almost 30 years!
2 giant king prawns with a white wine and garlic butter sauce.
£11.95

COCKLES AND MUSSELS

Steamed in white wine, garlic and chilli finished with herbs and cream.
£6.75

WHITEBAIT

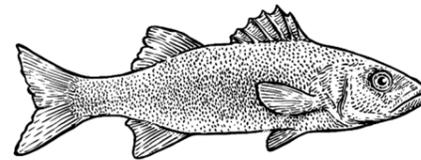
Crisp cooked whitebait with our homemade tartare sauce and lemon.
£5.75

CALAMARI

Deep fried squid with our home-made tartare sauce and lemon.
£6.75

SOFT SHELL CRAB

A whole soft shell crab in breadcrumbs and fried served with a rocket salad and sweet chilli sauce.
£8.95



HOME-MADE GAME TERRINE

With red onion chutney and crusty French bread.
£6.25

HOMEMADE SOUP (V)

Freshly prepared using only the fresh products.
£6.25

COURGETTE FRITTERS (V)

Served with homemade aioli.
£6.25

CHILLED OYSTERS

Served with

LEMON, TABASCO & SHALLOT VINEGAR

Single Oyster £1.95 / Half a dozen £10.95

SESAME SAUCE, SOY SAUCE & GREEN SHALLOT VINEGAR

Single Oyster £1.95 / Half a dozen £10.95

CHILLI, GINGER & WHITE WINE VINEGAR

Single Oyster £1.95 / Half a dozen £10.95

MAINS

ALL MAIN COURSES ARE SERVED WITH CHOICE OF CHIPS, JACKET OR NEW POTATOES.

STEAKS

From gate to plate all our steaks are UK sourced by our executive chef using the highest quality grass fed herds available from local suppliers.

FILLET 7oz Prime center cut, sometimes known as tenderloin

- The most tender of cuts.
£24.95

SIRLOIN 10oz Also known as entrecôte or New York strip,

the tastiest and juiciest of cuts.
£22.95

RIB EYE 8oz Not as tender as the fillet but full of flavour.

£19.95

TOMAHAWK 18oz The first cut of sirloin from the forerib

with the rib bone left in and the bone adds to the depth of flavour when cooked.
£32.95

CHATEAUBRIAND 16oz This tender fillet is ideal for two,

carved at your table and served with accompaniments.
£54.95

FRENCH TRIM CHICKEN

Served with wild mushroom sauce.
£14.95

MONKFISH

Used to be called "Sea Devil" but now highly regarded for its fine eating. It has a firm flesh with a delicate 'shrimpy' flavour. Wrapped in parma ham and served with red wine jus.
£16.95

HAKE

Hake cutlet, deep fried or baked and served with our crunchy homemade tartare sauce.
£15.95

SALMON

Full of flavour and highly regarded.
£15.95

TUNA BURGER

Served with harissa sauce.
£14.95

CHOOSE YOUR FISH & PICK A SIZE TO SUIT YOU!

These fish are priced per 100g.

Larger fish can be shared

DOVER SOLE

With its firm flesh and delicious flavour this is a real treat! The larger fish is good for two to share or spoil yourself if you're hungry. Filleted at the table if you wish.
£6.75 per 100g.

SEA BASS

Cooked in the traditional Galician style we bake the whole fish in a shell of rock salt. This "king of fish" will then be boned at the table for you. The firm but delicate flesh requiring nothing more than a drizzle of olive oil to finish.
£4.95 per 100g

LEMON SOLE

With its sweet and delicate flesh regarded by some as the tastiest of all the flat fish; this can be filleted prior to cooking or served whole.
£5.35 per 100g

VEGETABLE PARCELS (V)

Goat's cheese, butternut squash and spinach parcels served with white wine sauce.
£13.95

SIDES & SAUCES

ADD A SIDE TO YOUR DISH?

Crusty French bread £3.45

Homemade garlic bread £3.95

Seasonal vegetables £3.95

Side salad £3.95

WHY NOT ADD ONE OF OUR HOMEMADE SAUCES... All £2.95

Béarnaise

Creamy peppercorn

Creamy garlic and mushroom

Garlic butter

Diane sauce

SURF & TURF

your steak served with a giant king prawn
£5.95 extra

DESSERT

ESPRESSO CRÈME BRULEE

Served with rum infused shortbread.
£6.25

LEMON TART

Sweet pastry tart filled with a rich combination of eggs, fresh lemons and cream, then baked.
£5.95

CHOCOLATE CHEESECAKE

Chocolate biscuit base with a layer of rich chocolate cheesecake with inclusions of chocolate brownie cubes, finished with dark chocolate strands.
£5.95

ICE CREAMS AND SORBETS

Please ask your waiter/ess for today's selection.
£4.75

CONTINENTAL CHEESEBOARD

A selection of continental cheeses with crackers and chutney.
£7.95

An optional service charge is added to parties of six or more only. It is company policy that staff share and keep all their tips.