



FISH NIGHT

THURSDAY

CHOOSE 3 COURSES AND RECEIVE 5 INSTEAD

Step 1: Choose a fish night's starter

Step 2: Choose a fish night's main

Step 3: Choose a dessert from our a la carte menu

“Chef will add an **OFF MENU** amuse bouche and pre-dessert for you”

STARTERS

CRISPY WHITEBAIT with sishmi togarashi & Bloody Mary tartar sauce (gf,df) | 8

GARLIC BUTTER JUMBO KING PRAWNS served with extra garlic butter and sourdough bread (gfa) | 15

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MAINS

Posh Fish & Chips board to share (gf/dfa) | 39.95

Tempura battered haddock fillets, garlic butter scallops, house tartare sauce, house curry sauce, buttered garden peas, mushy peas, house skinny fries, autumnal side salad & chef's pickled vegetables.

WINE PAIRING: Gavi di Gavi, Piedmont (Italy) | Bottle only £39

Catch of the day & seafood boil (df, gfa) | 22.95

Cajun spiced fish broth, fresh fish and seafood including prawns, mussels, clams, squids, and freshly caught fish, new potatoes, corn on the cob, sausages, autumn vegetables and garlic bread

WINE PAIRING: Picpoul de pinet chemis des dames (France) - Bottle only 35

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COCKTAIL OF THE WEEK

Hot honey Margarita | Local honey, chilli flakes and tabasco, tequila, triple sec, angostura bitter | 11



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