

## THREE COURSE MENU £55 PP

## INCLUDES A GLASS OF FLUTE'S KIR FIZZ

# Starter

## MACKEREL PATE

Butter, house bread GFA

## SHRIMP PIL PIL

Garlic and chilli butter GF

CALAMARI

Aioli GF

# Main

#### MUSSELS

Harrisa sauce GFA

### SEABASS

Lemon & garlic sauce GF

### SEAFOOD PLATTER FOR TWO

Hot or cold +£15 supplement GFA

All mains come with a side of fries

# Dessert

### TARTE AU CITRON

MELT IN THE MIDDLE CHOCOLATE PUDDING

VE VEGAN | V VEGETARIAN | GF GLUTEN FREE | GFA GLUTEN FREE AVAILABLE

