

Welcome to Mussel Night at the BlueFish

please choose from

•• 2 courses £ 22.50 ••• 3 courses £ 26.50

S T A R T E R S

- Leek & potato soup, truffle oil & croutons
- Braised pigs cheeks, cauliflower, beetroot, port jus, gherkins
- Warm salad of sweet potatoes, blue cheese, poached egg, amaretto crumbs
- Game liver parfait, cranberry & caramelised onion chutney, " Phoenix bread "

M A I N S

- Whiting, squid ink orzo, aubergine caviar, octopus vinaigrette (£ 3.00 supp.)
 - Local faggots, soft polenta, braised red cabbage, red wine sauce
 - Fish & shellfish stew with new potatoes, pernod & herbs
- A broth of Scottish beef with vegetables, pasta, parmesan & truffle oil

D E S S E R T S

A L L H O M E M A D E

- Ice cream or sorbet
- Pannacotta with red wine poached plums
- Hot chocolate pudding, poached black cherries & vanilla chantilly
- Selection of cheeses, biscuits, chutney

or

Moules & Frites - £ 12.00

Free 175ml Glass of House Wine or Chilled Beer

Choose from:

- Moules Marinière • 5oz Scottish bavette steak (Rare, M. Rare, Medium)
 - Beefburger, mature cheddar, bacon & fries • Vegetarian Burger - Field mushrooms, slow roasted tomatoes, pesto, goats cheese
- all served with fries & mayonnaise.

Please note: For large tables of 8 or more a service charge of 10% will be added to your bill.

All desserts @ £ 6.50

