

TODAY'S SPECIALS

Grilled tigers prawns — £7.95

served on garlic bread and mixed leaves with chilli and paprika butter

Salt and pepper squid — £7.25

served with aioli and mixed leaves

DRW Sea food moneybag — £8.25

A treasure of sea food, cod, salmon, haddock, scallops and prawns wrapped in a feuille de brick and served with a lobster sauce

Classic Bouillabaise — £7.25

with aioli, emental cheese and croutons

PAPA'S Moroccan lamb salad — Small £7.50 Large £14.50

Lamb strips marinated in spices and harissa with spicy chickpeas, hummus, mixed leaves and lemon dressing

Baked queenies scallops — £7.50

with Thermidor sauce, spinach and gruyere

Traditional French onion soup — £6.25

Traditional French onion soup topped with Emental crouton

MAIN COURSES

Moules Mariniere, (GF) — £10.75

Steamed mussels in white wine, shallots, garlic, cream and thyme, with chips £12.00

Chargrilled swordfish steak — £17.50

served on a Catalan style fennel, onion and saffron stew with new potatoes, spinach mussels and cockles

Pan fried sea bass — £17.50

Served on a crisp tomato and red pepper tapenade tart topped with rocket, pesto and balsamic glaze

Deep fried breaded haddock fillet (GF) — £13.75

with french fries, mixed salad and warm tatare sauce

Poached Smoked haddock "A la Mc'n cheese" — £16.75

Poached smoked haddock served on cheesy macaroni wilted rocket, poached egg

Pan roasted monkfish Rockerfeller — £21.50

pan roasted monkfish medallions on a bed of creamed spinach with crispy bacon and smoked salmon served with roasted new potatoes and a champagne and lump caviar sauce

Pan seared wood pigeon breast(GF) — £15.50

served with braised savoy cabbage with bacon, pomme puree and black pudding

Roast chump of Yorkshire lamb — £19.50

with a fricassée of potatoes, tomatoes, olives, chorizo, broad beans, rocket and pesto, thyme jus