SMALL PLATES

Scottish Scallops 13 Curried cauliflower puree, pancetta crisp.

Greenland Prawns Aioli

Smoked Mackerel pate

Pickled shallots, beetroot, toast. baby leaves, horseradish

Fish Soup Rouille, French bread.

7 **Chicken Liver Pate** Chutney, toast, baby leaves

Honey gratin goats cheese Candied walnuts.

FISH AND CHIPS

Fresh Haddock from Peterhead, 15

Larkins Beer battered

Your choice of chips Extras French fries Curry sauce 1.5 Sweet potato Mushy peas 2 Steak cut chips Garden Peas

Colchester Rock Oysters 2 each

Mignonette dressing fresh lemon. Add bread & butter, £2



SENFOOD KITCHEN **BAR** MT EPHRAIM

SEAFOOD DISHES

Sankey's Fishcakes Smoked haddock & salmon, spinach & horseradish sauce.

The Sankey's Smokie Smoked haddock, prawns, fresh spinach, poached egg, Crusty bread.

Seared Seabass Fillet New potatoes, spinach, poached egg, smoked hollandaise.

Smoked Mackerel Salad 13 Horseradish dressing, mixed leaves, chives.

NATIVE LOBSTERS

8

7

7

7

Lobsters come in direct every morning from Harvey's of Newlyn, A family company we've been using them since the 60's.

1/2 Lobster & French Fries or salad Chili & Garlic | Garlic & herbs | Chilled w. mayo | Thermidor +2

Lobster Mac & Cheese

½ Cornish Lobster, bacon, macaroni cheese, French bread.

New England Lobster Roll

CORNISH COCK CRABS

We only buy Cornish male "Cock" Crabs, these have bigger claws and plenty of succulent meat and arrive daily from Cornwall. Our chefs dress them each morning so all the hard work has been done for you. Choose from the dishes below.

Traditional salad

'Nduja crab spaghetti

SCOTTISH MUSSELS

The finest rope grown MSC certified mussels from Shetland

Small bowl 8.5 Large bowl 14 Marinieres | A la Crème | Thai | Chorizo

French fries 3 | bread 2 | Steak cut chips 3 | Sweet potato fries 4

24 ½ Cornish Lobster. New England dressing, butter toasted brioche bun

ROASTS

Beef Sirloin 15 15 Lamb **Scottish Haddock** 15 Vegan Nut 15 **Vegetarian Mac & Cheese**



There is nothing guite like a surf & turf, ours come with a choice of French fries or hand cut chips & salad.

Half Cornish "blue" lobster & 8oz Ribeye 43 Garlic & chili king prawns & 8oz Ribeye 29

Vegan "Fish" & Chips 15

Bananna blossom, seaweed, choice of chips.

Crevettes, mussels, cockles, Greenland prawns. 19

Add:

Crab 19 | 1/2 Lobster 24 Oyster 2

All served with:

Your choice of small or large Yorkshire Pudding and seasonal trimmings.

Side Of Cauliflower Cheese 4 Side of Mac & Cheese 4

Charity Donation: We add a discretionary £2 to all Lobster sales which we match and send to The National Lobster Hatchery in Padstow. Service Charge: A 10% service charge is added to all "table service" tables. This is discretionary and divided between all members of staff. Please make us aware of any food allergies.

VEGAN

Dietary Requirements:

SINES

CIDEO	
Fries Chips	3
Sweet Potato fries	4
Parmesan & Pesto fries	4
Garlic Bread	2
Deli slaw	3
Dirty Rice	3
Tomato & shallot	3
Sauté new potatoes	2.5