

Mussel week menu

6th-10th October 2025



	small	large
Grilled mussels with garlic butter G	9.00	17.50
Tempura mussels and horseradish mayonnaise G	9.00	17.50
Mussel chowder with crusty bread	9.00	17.50
Mussels in bacon, cider and sage cream G	9.00	17.50
Mussels Provençale with toasted focaccia	9.00	17.50
Mussels in an Asian style broth	9.00	17.50
Mussel and chorizo risotto G	9.00	17.50
Mussel and spinach tagliatelle	9.00	17.50

V Dishes are suitable for vegetarians
Ve Dishes are suitable for vegans
G Dishes are gluten free

For additional dietary or allergen information please ask a member of the team.