

Sample Lunch Menu

To Commence

Home Made Soup of the Day with home made bread	£5.00
Lovitt's Filey Smoked Oak Salmon & Haddock Fishcake with sweet chilli sauce	£8.00
Filey Bay Mixed Prawn Cocktail with tomato salsa and Marie Rose sauce	£9.00
Mushroom Cup stuffed with red onion marmalade and goats cheese with balsamic glaze	£8.00
Pan Fried King Scallops with apple purée and Parma ham dust	£9.00
Fresh Filey Bay Crab & Prawn Risotto	£8.00

To Follow

Slow Roasted Fat Ginger Pig, goose fat roast potatoes, crisp crackling and apple sauce with rich wine gravy	£19.00
Black Peppered Halibut Steak on sweet chilli seafood risotto and balsamic glaze	£19.00
East Coast Battered Haddock, chunky chips and minted mushy peas	£15.00
Oven Baked Salmon Supreme on rocket salad with Dauphinoise potatoes and lemon garlic dressing	£19.00
Glaves Award Winning Bangers with creamy mashed potato and caramelised red onion gravy	£9.95
Downcliffe Steak & Guinness Pie with hand cut fat chips and minted mushy peas	£15.00
Cornish Lemon Sole with lemon, caper and Norwegian prawn butter	£21.00
Roasted Asparagus & Babycorn Risotto with goats' cheese and green pesto (V)	£14.00

Tortilla Wraps

Goats' Cheese, Pesto & Sun Dried Tomato Wrap with salad and chunky chips	£8.95
Sirloin Steak, Red Onion & Mushroom Wrap with salad and chunky chips	£9.95
Prawn & Oak Smoked Salmon Wrap with Marie Rose sauce, salad and chunky chips	£9.95
Chilli Beef & Crème Fraîche Wrap with salad and chunky chips	£9.95

Fresh Salads

Filey Bay Crab mixed salad with lemon and garlic dressing	£10.95
Spicy Cajun Chicken mixed salad with crème fraîche and basil pesto	£10.95
Norwegian Prawn & Oak Smoked Salmon mixed salad with Marie Rose sauce	£10.95
Roasted Ham mixed salad with pineapple pickle and wholegrain mustard dressing	£10.95

All our fish is responsibly & locally sourced