

The Marine

Restaurant Week Set Menu

Available 4 - 8 March 2026

2 courses for £30

Starters

Classic Oysters: Two Oysters with Shallot Mignonette

Prawn Cocktail: With a Whole Crevette

Asparagus Bruschetta: Carnalised Red Onion, Parmesan & Truffle Oil

Mains

The Marine Fish Pie: Pomme Puree, Mornay Sauce & a Gruyere Crust

Moules Marinier & Frites: Mussels, Shallots, Garlic, White Wine, Cream Parsley and served with Fries and Toasted Sourdough

Samphire Linguine: Tomato, Caper, Garlic & Chilli (v)

Slow Cooked Miso Beef: Pomme Puree & Charred Hispi Cabbage

Desserts

Crème Brulée

Cheese Board: choice of Yorkshire Blue, Abbots Gold or Brie served with house chutney and luxury crackers

Should you have any dietary requirements or would like to review our allergen menu please ask your waiter.

Prices include Value Added Tax