

# THE FISH EXPERIENCE



## At a glance

CREATE YOUR PERFECT DISH BY SELECTING FROM THE BEST OF TODAY'S CATCH  
from 33.95

### RESPONSIBLY SOURCED PRIME FRESH FISH

Our fish are all sourced from small day fishing boats or hand selected from the best available at market each day.  
This means not all species of fish are available every day.

Your server will make you aware of what is in season and available today.

## THE FISH EXPERIENCE *by the Masters of Fish*

### THE MASTERS OF FISH

We are proud to have been recognised  
as the best Coastal Seafood Restaurant  
in Yorkshire 2024 by The Times.

All of our chefs are trained in the  
Mastery of Fish Cooking. We believe  
in letting the quality of our produce  
do the talking on our plates.

### YOUR FISH, YOUR WAY

Our fish are served with lemon herb butter, sourdough, your choice of fish sauce and green salad dressing and your choice of fries, baby potatoes or sauteed greens. Then its down to you to be the master of your fish, with four simply delicious choices to make.

#### 1. Choose your fish

- Filleted fish portion
- On the bone fillet
- Whole Fish

#### 2. Choose a fish sauce

- Beurre blanc
- Chimmi churri
- Lemon & Caper beurre noisette
- Smoked Almond Romesco

#### 3. Choose your side

- Beef dripping chips
- Baby new potatoes
- Seasoned fries
- Seasonal greens

### Filleted fish

Boneless cuts (may contain bones)

#### GURNARD

Gurnard is a local fish caught in deep water around the east coast. It is nice and firm, slightly oily with wonderful flavour.

#### RED MULLET

Small white flakes, tender & juicy, one of the best eating fish in the sea. The skin has a shellfish like flavour

#### SEABASS

Luscious, slightly oily, creamy white flesh. Beautifully crispy skin when grilled

#### HALIBUT FILLET

Our halibut is rich in protein and exceptionally lean. This fish offers unparalleled sustainability, making it a choice you can feel good about.

#### HAKE FILLET

Hake's flesh is soft, delicious and incredibly succulent. We cook a hake loin a la plancha.

+ 4 supplement

#### TURBOT FILLET

The king of the sea, wonderful, firm & very juicy firm but tender texture.

+ 4 supplement

### On the bone

Contains larger bones

#### RAY WING

A wing of ray, grilled to perfection, served with a caper & parsley butter

#### SEABREAM

Dense juicy & meaty texture.

#### MONKFISH TAIL

Firm & meaty with a mild flavour and lobster like texture with no small bones to worry about.

+ £4 supplement

### Whole fish

Full fish in all their glory

#### MACKEREL

A fish which is dense, rich & oily. It gains tremendous flavour from being chargrilled

#### BRILL

A flat fish with firmer flesh than lemon sole. Known for its sweet flavour, it is highly prized and really delicious.

#### MEGRIM

It has white flesh with a flavour & texture similar to plaice.

#### LEMON SOLE

Confusingly the Lemon Sole is neither a Sole nor does it taste of lemons. A delicate flatfish, we grill it on the bone and serve it with lemon butter

#### DOVER SOLE

Wonderfully luxurious and highly sought after, Dover Sole has a mild, sweet flavour with very firm, small flaked flesh. One of the best eating fish in the sea, we serve it simply grilled with lemon and olive oil. + £8 supplement

#### LOCAL LOBSTER

There is nothing more celebratory than a lobster. It has delicious, firm, sweet meat.

HALF + 4 supplement

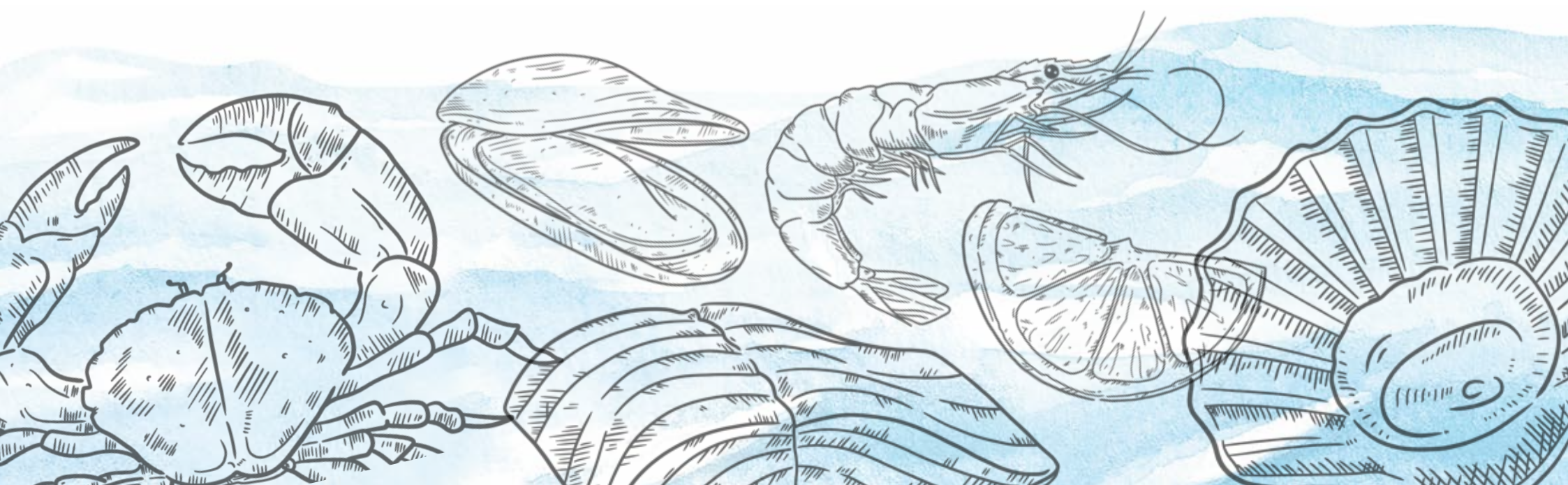
WHOLE + 12 supplement

*Add a  
little luxury*

Upgrade your experience by adding...

PAN SEARED SCALLOPS 10

KING PRAWNS  
IN GARLIC BUTTER 8





• SEAFOOD KITCHEN •  
— Sandsend —

# THE FISH *Experience*

**CREATE YOUR  
PERFECT FISH PLATE  
FROM £34.95**

*Choose from the best fish of the day,  
add your perfect sauce  
and pair it with your favourite side.*

Our sensational FISH EXPERIENCE is available all day,  
complete with sourdough, house salad and your choice of suace & side.

You can also dine off our a la carte menu, alongside our spectacular daily specials menu.

*It's going to be an unforgettable exploration of the seas – will you join us?*



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