



# The Bass & Lobster

*The Best of Local*

## Pre drinks

Channel Islands Indica rum and ginger beer with rosemary and blueberries £9.95

Whitley Neill rhubarb and ginger gin with ginger ale, lime and blueberries £9.95

Negroni £13.95

The Bass blackberry gin fizz

Tanqueray gin, elderflower and apple cordial, prosecco, ginger ale, lime and fresh blackberries £12.95

## Starters

King prawn tempura with Asian slaw, coconut aioli and chilli jam £12.95

Crab ravioli in squid ink pasta with samphire and caper butter £14.95

Braised venison ravioli with sprout puree, cavalo nero and haggis jus £14.95

Butternut squash, goats cheese and pesto rotolo with a pinenut and sage brown butter £10.95

## Mains

Pan roasted venison fillet with haggis bon bon, celeriac truffle puree, roasted Jerusalem artichokes, red wine poached salsify, dark chocolate jus £32.50

Chargrilled ribeye steak with sauteed mushrooms and spinach, truffle parmesan chips and brandy peppercorn sauce £32.50

Jerk spiced king prawn Caesar salad with smoked bacon, parmesan, anchovies, Happy hen egg and croutons £24.95

The Bass and Crab

Pan roasted Jersey sea bass fillet and soft shell crab tempura, fried mushroom risotto cake, celeriac truffle puree, roasted Jerusalem artichoke, red wine poached salsify, kale, chicken jus £37.95 or just Bass £27.95

Fried halloumi cheese with Bombay potatoes, yogurt and flatbread £19.95

If you have any allergies or dietary requirements please notify staff before ordering so they can advise accordingly

*The Best of Local*