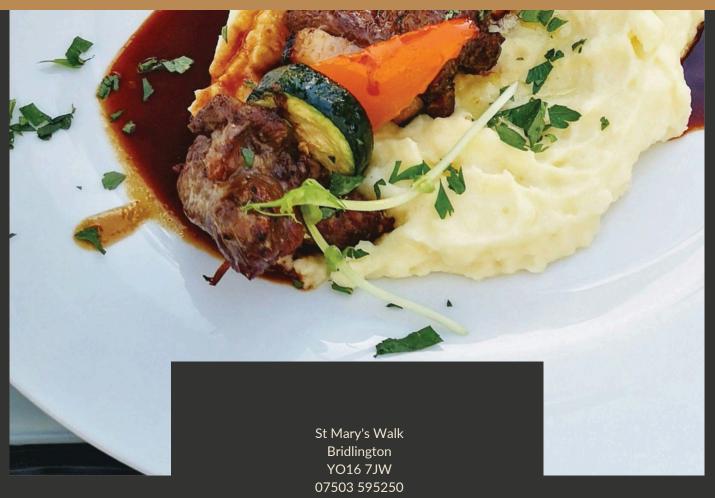


ARCHERS RESTAURANT Seasonal Seafood Supper 19th March



ARCHERS

Appetiser

Bridlington brown crab, saffron & chili arancini Sponsored by Riso Gallo

Starter

Whitby gin cured local trout, pickled cucumber, radish & chive crème fraiche

Sponsored by the British Trout Association

Main Course

Grilled fillet of market fish, crispy polenta, purple sprouting broccoli, white wine sauce, mussels, wild garlic oil

Dessert

Custard tart, poached rhubarb

£22.95

Vegetarian options available on request. Dietary requirements will be catered for where possible and if necessary, alternatives will be suggested. Please enquire on booking.

FEEDBACK.

ARCHERS RESTAURANT

