
FISH HOUSE

We've spent years perfecting our fish and chips. The same goes for all our fish dishes, which are bursting with flavour and cooked to perfection.

SOFT SHELL CRAB

Tempura battered crab, chipotle chilli mayo & English herb oil dressed salad.

PAN SEARED SCALLOPS

Served on parmentier potatoes with chorizo, peas and vegetable tartare.

MUSSELS IN NICHOLSON'S PALE ALE

Served with choice of triple-cooked chips or bread and butter.

POT-ROASTED COD

Line-caught cod in a tomato, chickpea, chorizo & tomato stew, served with ciabatta.

GRILLED SEABASS

Served on crushed baby potatoes and fennel relish with tarragon-infused hollandaise sauce.

OCEAN CAUGHT LEMON SOLE FISH & CHIPS

A mix of hand battered Lemon Sole goujons and breaded scampi served with samphire tartare sauce, minted peas and triple-cooked chips.

GRILLED WHOLE PLAICE

Topped with garlic butter and served with samphire, vegetable tartare, pea shoot salad and English herb glazed baby potatoes.



All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Dishes containing fish may contain small bones. *Contains alcohol or uses alcohol as part of the cooking process, please ask a member of staff for further information. A discretionary service charge of 10% will be added to parties of 6 or more. (V) = made with vegetarian ingredients, however, some of our preparation and cooking methods could affect this.