



MOTHERS DAY MENU

4 courses for £35 per person

ON ARRIVAL

Homemade taramasalata, aioli and salsa verde served with rustic bread

STARTERS

Steamed Mussels, cooked in a white wine, cream and garlic sauce

Fishworks Cocktail of Prawns, served with a bloody mary sauce

Whitebait, served with aioli

Scallops, cooked in garlic butter, white wine, parsley and breadcrumbs
(surcharge £4)

MAINS

Seared Yellow Fin Tuna

Coated in a mixed seed crust lime, baby watercress and a soy & mirin dressing

Zuppa Del Pescatore

Fisherman's stew of fish and shellfish, saffron, white wine, tomato & thyme served in a copper pan

Cornish Ale Battered Cod Fillet

Served with double cooked chips, sea salt, minted mushy peas and homemade tartar sauce

Oven Roasted Sea Bass

Baked in lemon, thyme, olive oil and sea salt served whole or filleted

Whole Lobster

Grilled and served with garlic butter

(surcharge £7)

Side Selection | £4 each

Cornish new potatoes | Pan-fried spinach with pinenuts | Double cooked chips | Winter leaf salad

DESSERTS

Chocolate cheesecake brownie served with vanilla ice cream

Homemade apple crumble with crème anglaise

Selection of ice cream with cinnamon crackers

fishworks.co.uk

For dietary requirements, including food allergies and intolerances, please ask a member of our team for details. Vegetarian Options available on request.
A discretionary service charge of 12.5% will be added to your bill. VAT included at the standard rate.
Pre booking required. Menu available Saturday 10th March and Sunday 11th March 2018.