

THE TETLEY

WILD HARBOUR SUPPER CLUB

Wednesday 29 March

Savoury prawn shell popcorn

Butterflied sardines, Provençale sauce, on toast – £7.5

Rope grown mussels, Thai style broth, Thai basil – £8

Grilled crevettes – £11

Crab mac and cheese, Old Winchester, chives – £9

Tagliatelle, cured trout and spring peas, cream and lemon sauce, parsley – £12

Catch-of-the-day in brown butter caper salsa, grilled lemon – £22 ON THE BONE

Bouillabaisse, chilli butter, dipping bread – £16

Side of seasonal greens – £4

Potato wedges, rosemary, homemade saffron mayonnaise – £5

Palate cleanser

Lemon tartlets – £6

Bread and butter pudding, caramel sauce, salted caramel ice cream – £6