

# THE BUTCHERS ARMS

## GOOD FRIDAY FISH MENU

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### STARTERS

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**MOULES A LA NORMANDE** £6.95

Rope grown mussels with a creamy, bacon, leek and Pure North local cider sauce.

AVAILABLE ALSO AS A MAIN COURSE. £15.95

**CONFIT OF OCEAN TROUT** £7.95

Cooked in a garlic, thyme, basil and lemon infusion, served with rice wine and soy dressing.

**SALT AND PEPPER SQUID** £6.95

Crispy salt and pepper squid with garlic, chilli and lime.

**SOUPE DE POISSON** £7.95

A rich smooth fish soup served with gruyere and rouille croutons.

**SPAGHETTI VONGOLE** £6.95

Spaghetti with clams, garlic and chilli, tossed on olive oil.

### MAIN COURSES

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**GAMBAS A LA PROVENCALE** £18.95

Grilled king prawns with aiolli and sauce vierge served with saffron rice.

**PLAT DE FRUITS DE MER.** £39.95 per couple

Haddock goujons, crab & herb cakes, salt and pepper squid, grilled king prawn skewers, grilled scallops and smoked trout, served with frites maison.

**BLANQUETTE DE LOTTE** £19.95

Monkfish tails in a white wine, cream, mussel and saffron sauce, served with seasonal vegetables.

**SCALLOPS CHOO CHEE** £19.95

King scallops in spicy Thai red curry sauce with kaffir lime leaves and jasmine rice.

**CATCH OF THE DAY** *Market price*

See blackboard for details.