

# The Jolly Sportsman Fishmonger's Friday

## Wine suggestion

**Garganega, Alpha Zeta, Verona, Italy**  
Young & fresh, light to medium bodied with  
peachy fruit character.  
175ml - 6.00  
250ml - 7.95  
Btl - **22.50**

## Wine suggestion

**Monrouby Grenache Blanc/ Carignan,  
Languedoc** Marked by notes of white flowers,  
tangerine and lime. Aromatic, with a juicy  
finish.  
Btl **£24.50**

Mussel spaghetti, yellow pepper sauce, bottarga 8.95/14.25

Home smoked salmon, oyster fritter, fromage blanc 9.85

Seared scallops, seaweed arancino, scallop mousse, chives & white wine 12.50

Mussels cooked with bacon & cider 8.75/ 13.50

Sea trout fillet, white wine, seaweed, peas, new potatoes 17.50

Whole grilled black bream, chips or Jersey Royals, spinach or salad 18.75

Fish & chips (Skate fillets in beer batter) tartare sauce, salad 16.85

Roast brill steak, English asparagus, Jersey Royals, piquillo salsa 22.50

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