

# THE FISH FACTORY™

## STARTERS

- |   |     |
|---|-----|
| <b>SEAFOOD CHOWDER</b><br>Traditional fishermen's recipe of fresh seafood soup. Served with gluten free bread.            | 7.9 |
| <b>HALLOUMI</b><br>Plated balsamic vinegar reduction.   | 7.8 |
| <b>CALAMARI</b><br>Thin cut rings dusted in flour and fried served with homemade tartar sauce.                            | 8.8 |
| <b>BEER TEMPURA SHRIMPS</b><br>Shrimps plated with pineapple & rum jam and dusted with coconut shavings.                  | 10  |
| <b>PRAWN COCKTAIL</b><br>Greenland baby prawns served with our Marie-Rose sauce and gluten free bread roll.               | 9.5 |
| <b>LOADED CRAB DIRTY FRIES</b><br>Hand cut twice cooked french fries with crab & seafood garlic alioli topper.            | 10  |
| <b>THE FISH FACTORY PLATTER</b><br>Shell on garlic crevettes, popcorn shrimps, sardine, calamari, whitebait and tzatziki. | 16  |

## SALADS

- |                                 |   |
|---------------------------------|---|
| <b>GREEK VILLAGE FETA SALAD</b> | 9 |
| <b>FARM GARDEN SALAD</b>        | 8 |



## GLUTEN FREE MENU

### FRESH SALADS

- |   |      |
|---|------|
| <b>HAND PICKED DRESSED CRAB</b><br>Dressed crab served with chips, salad and coleslaw.  | 16.5 |
| <b>BEAN FALAFEL</b> <i>(vegan option available)</i><br>Fresh coriander blended with spiced beans and chickpeas served with Greek salad, house rice & chips. | 14.5 |
| <b>MUSHROOM RISOTTO</b><br>A creamy wild mushroom risotto with Italian grated cheese.   | 13   |

### MEAT DISHES

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|---|----|
| <b>100z AGED SIRLOIN STEAK</b><br>Prime cut steak served with green pepper sauce, chips, beer batter onion rings and seasonal vegetables. | 20 |
|---|----|

### SIDE DISHES

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|------------------------------------|-----|
| <b>MIXED OLIVES</b>                | 4.7 |
| <b>DISH OF COLESLAW</b>            | 4   |
| <b>FRESH SEASONAL VEGETABLES</b>   | 4.5 |
| <b>PICKLES: ONIONS OR GHERKINS</b> | 2   |
| <b>STEAMED NEW POTATOES</b>        | 4.5 |
| <b>HOME BAKED ROLL</b>             | 80p |
| <b>MUSHY PEAS</b>                  | 3   |
| <b>BEER BATTER ONION RINGS</b>     | 4.5 |

### MEZE SEAFOOD BANQUET

**24pp**  
Minimum 2

HAVE IT ALL ESPECIALLY SELECTED FOR YOU  
TWO COURSE MEZE

A REAL TREAT FOR THE FISH LOVER. YOU CAN ENJOY THE CHEFS' SELECTION OF STARTERS AND MAINS SERVED WITH A CHOICE OF POTATOES.

ALL SUSTAINABLY SOURCED, IT'S YOUR CHOICE...



## MAIN COURSES

### COD SUSTAINABLY CAUGHT

15.8

A thickly cut creamy fish. Full of nostalgia, served with chips, mash or house rice.

### HADDOCK SUSTAINABLY CAUGHT

15.9

White meat with a flakey texture and a rich flavour. A favourite traditional Northern fish supper. Served with chips, mash or house rice.

### HUSS FILLET

14.9

Also known as Rock Salmon. A dense white meat with definite individual flavour, served with chips, mash or house rice.

### PLAICE FILLET

14.8

Bonless fillet with a light and soft texture. Served with chips, mash or house rice.

### WHOLE-TAIL SCAMPI

14.5

Tail pieces of juicy shellfish coated in gluten-free breadcrumbs and golden-fried, served with chips, mash or house rice.

### SHRIMP & SQUID RISOTTO

16

Cooked with our lobster bisque sauce and finished with Italian grated cheese.

### LOBSTER & STEAK SURF AND TURF

31

Half cracked local lobster covered in Thermidor sauce with a char grilled sirloin steak with maple & brandy glaze and plated with tiger shrimps and French fries.

### SALMON

16.5

Fresh chargrilled steak plated with a choice of chips, mash or house rice. (available simply grilled/steamed)

### WILD HALIBUT

18

A thick, meaty white fish, served with chips, mash or house rice.

### SKATE

17

A wing cut of white meat with a strong flavour. An absolute classic fish. Optional beurre blanc & caper sauce available, served with chips, mash or house rice.

### WHOLE DOVER SOLE

28

Locally caught prime Dover sole served on the bone. The king of fish, served with chips, mash or house rice.

### DAKSHIN CATFISH CURRY

16.5

Traditional South Indian curry with fresh herbs, spices and tomatoes. Served with rice and a poppadom.

### HALF POUND/ROPE-GROWN MUSSELS

16.5

Simply steamed in a light white wine and cream sauce. Served with gluten free bread.

St (9)

### RED SNAPPER SKEWERS

16

Chargrilled kebabs of marinated red snapper. Served with a Greek Salad.

## PUDDINGS

ALL PUDDINGS ARE FRESHLY MADE ON THE PREMISES.

### SELECTED DAIRY ICE-CREAMS AND SORBETS

2.9 Per Scoop

### Crème Caramel

7.7

Smooth custard crème with bitter browned sugar caramel.

### Baked Cheesecake

8.4

Sweet mascarpone blended with fresh lemons and limes spooned onto biscuit base.

WE NOW STOCK GLUTEN FREE  
BEER/LAGER



#### NOTE:

All our meals are freshly prepared on the premises to ensure the perfect flavours, this does mean foods may contain nuts and other allergens or derivatives of said foods. Please advise us of your food allergy or intolerance and our trained team can assist you to make a great meal choice. Thank you.

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