

HIBOU BLANC

SEAFOOD SPECIALS

Hibou Platter

Dozen limesfarne oysters - 12g petrossian beluga caviar - two glasses of champagne £75.00

Simply Served

- Whole lobster Thermidor or garlic butter £21.50
- 1kg Mussels - white wine - cream - garlic - parsley £9.50
- 6oz fillet of halibut - grenobloise style £11.50
- 6oz fillet of salmon - hollandaise sauce £10.50
- Three beer battered cod goujons - tartare sauce £10.50
- Market fish of the day £MP
- Dover sole meunière - brown shrimps £25.00
- Classic fish pie - creamed potato and gruyere crust £11.50

Sides

- Triple cooked chips £3.50
- Herb buttered jersey royal potatoes £4.50
- Creamed potato £4.50

- Garden peas - mint butter £4.50
- Buttered seasonal greens £4.50
- Sprouting broccoli - gremolata butter £4.50
- Spinach and Swiss chard gratin £4.50

- Crab, celeriac, fennel and apple salad £7.50
- Classic Waldorf salad £4.50
- Salad of fine bean, shallot and hazelnut £4.50

Please note that we cannot guarantee the absence of any allergen. As we use shared equipment in a busy environment, some products may not be suitable for those with severe allergies. Our menu constantly changes; please advise our team every time you visit as we may be using substituted ingredients.
10% discretionary service charge will be added to your bill