

HIBOU BLANC

SEAFOOD SPECIALS

Hibou Platter - £75.00

Dozen Lindisfarne oysters - 12g Petrossian beluga caviar - two glasses of champagne

Simply Served

Whole lobster - £21.50

Thermidor or garlic butter

1kg Mussels - £9.50

white wine - cream - garlic - parsley

6oz fillet of halibut - £11.50

grenobloise style

6oz fillet of salmon - £10.50

hollandaise sauce

Three beer battered cod goujons - £10.50

tartare sauce

Dover sole meunière - £25.00

brown shrimps

Classic fish pie - £11.50

creamed potato and gruyere crust

Market fish of the day - MP

Sides

Triple cooked chips £3.50

Herb buttered jersey royal potatoes £4.50

Creamed potato £4.50

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Garden peas - mint butter £4.50

Buttered seasonal greens £4.50

Sprouting broccoli - gremolata butter £4.50

Spinach and Swiss chard gratin £4.50

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Crab, celeriac, fennel and apple salad £7.50

Classic Waldorf salad £4.50

Salad of fine beans, 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