



Moules & Frites Fest July Specials

Available Lunch & Dinner
Monday to Saturday | 6th – 31st July

Starter 10.95 | Mains with fries 19.50
All served with crusty bread & Jersey butter

MOULES À LA PROVENÇALE

Rope grown mussels steamed in
white wine, tomatoes, garlic, herbs

MOULES À LA CRÈME

Rope grown mussels, shallots,
white wine, cream, parsley

MOULES À LA BIÈRE

Rope grown mussels, shallots,
beer, cream, tarragon

THAI GREEN CURRY MUSSELS

Rope grown mussels cooked in coconut broth,
house green curry paste, lemongrass, galangal,
makrut lime, coriander root, garlic, spices.

Please inform your server of any allergies before placing your order.
Please ask for our allergen chart for all dishes. Allergens listed are correct at time of print.
We cannot guarantee the total absence of allergens in our dishes.
All dishes are prepared in a kitchen using gluten, nuts, seafood & dairy products.