

# Marcliffe Seafood Menu

## JUMBO RUSSIAN RED KING CRAB LANDED IN MURMANSK, RUSSIA

SERVED COLD WITH MAYONNAISE OR OLIVE OIL AND BALSAMIC  
OR

THERMIDOR, PLAIN OR GARLIC BUTTER OR CHILLI AND GINGER

STARTER £28.00

MAIN COURSE £49.00

**SURF AND TURF** – 6OZ FILLET OF BEEF WITH RUSSIAN RED KING CRAB  
£58.00



## EXTRA LARGE NORTH SEA LANGOUSTINES CAUGHT BY JIMMY BUCHAN, AMITY

GRILLED WITH PLAIN OR GARLIC BUTTER OR CHILLI AND GINGER

STARTER £28.00 (5)

MAIN COURSE £49.00 (9)

**SURF AND TURF** – 6OZ FILLET OF BEEF WITH 5 LANGOUSTINES  
£58.00



## WILD TIGER PRAWNS

**The world's largest wild tiger prawns caught in the Central Eastern Atlantic, weighing 1/2lb each!!**

GRILLED WITH PLAIN OR GARLIC BUTTER OR CHILLI AND GINGER

1 PRAWN £17.00

2 PRAWNS £33.00

**To be seen to be believed!!**

**Ross Spence, Head Chef**

**ALL OF THE ABOVE ARE AVAILABLE WITH LARGER STEAKS**

All the above dishes are served with a choice of Pink Fir potatoes or fries and green salad

**PLEASE BE AWARE THERE WILL BE A SUPPLEMENT FOR THE SEAFOOD MENU FOR GUESTS ON A  
DINNER, BED AND BREAKFAST RATE**

We take the utmost care to ensure that all reasonable dietary requests are accommodated when visiting The Marcliffe: however, due to the nature of our offering we are unable to guarantee that any item will be 100% allergen free. Please advise us in advance if you have any special dietary requirements.