

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
£59.00



EXTRA LARGE NORTH SEA LANGOUSTINES CAUGHT BY JIMMY BUCHAN, AMITY

GRILLED WITH PLAIN OR GARLIC BUTTER OR CHILLI AND GINGER

STARTER £27.00 (5)

MAIN COURSE £49.00 (9)

SURF AND TURF – 6OZ FILLET OF BEEF WITH 5 LANGOUSTINES
£56.00



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 £16.00

2 PRAWNS £32.00

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.