

# OCEAN CHRISTMAS MENU 2019

## LUNCH AND EVENING

### APPETIZER

TODAY'S FOCACCIA & OLIVES | freshly baked focaccia, sea shapes butter, marinated olives | 6

### STARTERS

SPANISH PRAWNS | chipotle butter, sherry, lime, toast | 11

LOCAL SCALLOPS | cauliflower puree, crisp pancetta, curry oil | 12

ARANCINI | butternut squash, blue cheese, tomato sauce, spinach | 8.5

GAME TERRINE | wild boar, pheasant, venison, chestnuts, crostini, cornichons | 9.5

BEET CURED SALMON | sliced salmon, pickled apple, cucumber, mustard aioli | 11

OCEAN SMOKED DUCK | confit leg rilette, liver parfait, cranberry chutney, toasted focaccia | 10

### MAINS

PAN-FRIED SEABASS | coconut rice, Penang curry sauce, pickled chilli, peanut and sesame crumb | 22.5

ROASTED HAKE | mustard crust, potato terrine, grilled leek, cauliflower cream | 24

OCEAN SURF 'N' TURF | 8oz ribeye steak, King Prawns, crunchy chips, Pepper Sauce | 29

SALMON FILLET | Roasted new potatoes and kale, celeriac puree, anchovy brown butter | 23

HALIBUT STEAK | Bry-rad carrots, creamed sprouts & bacon, duck fat potatoes, salsa verde | 27

PEARL BARLEY 'RISOTTO' | Rye hill farm beetroot, goat's cheese, pickled walnuts, herb oil | 17

ALMOST FAMOUS FISH & CHIPS | battered seabream fillet, crunchy ocean chips, pea puree, tartare sauce | 17

ROAST CHICKEN BREAST | Crispy chicken potato, local savoy cabbage, charred onion, sage jus | 18.5

CHEFS NIARBYL BAY LOBSTER | suivant son humeur 'following his mood' | seasonal price & availability

### SIDES

PIGS IN BLANKETS | 6

RYE HILL FARM DUCK FAT ROAST POTATOES | 5

CRUNCHY OCEAN CHIPS | 5

BRY'S CREAMED SPROUTS & BACON | 5

### DESSERTS

CHRISTMAS PUDDING PANNACOTTA | brandy Cream | 7

FILO APPLE STRUDEL | almond, Sultana, Calvados, Clementine Ice Cream | 7

MARATHON BAR | peanut butter parfait, caramel sauce, chocolate ice cream | 7

STICKY DATE PUDDING | toffee Sauce, Vanilla Ice Cream | 7

PROFITEROLES | salted Caramel Cream, Hot Chocolate Whisky Sauce | 7

CHEESE BOARD | manx vintage cheddar, Cropwell Bishops stilton, Cornish brie, Gubbeen, sliced green apple, classic chutney | 10

Ocean can cater for any dietary requirements such as Coeliac, Dairy Intolerances, Vegan and Vegetarian

# OCEAN

EXQUISITE COASTAL DINING

Available From 26th November to 31st December 2019

Here at Ocean we promise to source all ingredients listed on our menu but due to seasonal availability this may not always be possible and occasionally items may change. Prices may also change due to seasonal availability of products.

A Deposit of £10 Per Head is needed for parties of 8 and over to secure your booking and must be paid within 1 week of making the booking, without this your booking will not be confirmed.

If your party size has changed please inform us 1 week prior to the date of your booking, without prior notice given your deposit will be non-refundable

# OCEAN

EXQUISITE COASTAL DINING

## CHRISTMAS SET MENU

Tuesday to Friday Lunch 12pm to 2pm

### STARTER

SPANISH PRAWNS | chipotle butter, sherry, lime, toast |

SAINT NICK'S SOUP | parsnip, apple, wild mushrooms |

ARANCINI | butternut squash, blue cheese, tomato sauce, spinach |

### MAINS

PEARL BARLEY 'RISOTTO' | Rye hill farm beetroot, goat's cheese,  
pickled walnuts, herb oil |

ALMOST FAMOUS FISH & CHIPS | battered seabream fillet, crunchy ocean chips,  
pea puree, tartare sauce |

ROAST CHICKEN BREAST | crispy chicken potato, local savoy cabbage,  
charred onion, sage jus |

£22.00

two courses

£26.00

two course & glass of

LA COLOMBE CHARDONNAY, CABERNET SAUVIGNON,  
MONTEREY BAY ZINFANDEL ROSE or BIRRA MORETTI.

other discounts do not apply to this menu, Tuesday to Friday lunch only T&C'S apply