

## SUMMER SEAFOOD MENU

The Albion Tavern Guernsey

Lobster Bisque Finished with Guernsey Cream  
served with Crusty Bread & Butter.  
4.25

King Prawn Tails Stir-fry,  
Aubergine, Courgette, Peppers & Red Onion in a Light  
Hoi Sin Sauce with a Timbale of Basmati Rice  
8.95

Deep Fried Fillet of Cod in Liberation Ale Batter  
Chips with Peas and Tartare Sauce  
7.80

C. L. T. Fresh Guernsey Crab on Toasted French Bread with Local  
Cherry Tomatoes, Crisp Lettuce and Citrus Mayo Dip.  
8.75

Moules Marinière with Garlic Bread  
Irish Green lipped Mussels Steamed in White Wine,  
Onions & Garlic Finished with Fresh Cream  
8.95

Pan-fried Fresh Guernsey Scallops Wrapped in Parma Ham  
Starter/snack; 5.95  
Main; with buttered potatoes & summer salad & £11.95

Tempura Battered Tiger Prawn Tails  
Served with a Timbale of Basmati Rice & Sweet Chilli Sauce  
8.95

Deep Fried Whitebait with Tartare Sauce  
And a Dressed Mixed Salad  
6.25

Pan-seared Fillet of Plaice  
On Crushed New Potatoes with Roast Mediterranean Vegetables  
and White Wine & Parsley Cream Sauce  
8.95

Golden Whole-tail Scampi  
Served with Fries, Buttered Peas & Tartare Sauce.  
7.30

PLEASE SEE OUR DAILY MENU FOR MANY OTHER SEAFOOD DISHES  
SEASONAL FRESH DISHES ON THE MENU MAY CHANGE THROUGH THE SUMMER

