

Food Menu

Starters

<i>Irish Carlingford Oysters With Red Wine Vinaigrette</i>	<i>1/2 Doz</i>	<i>£18.00</i>
<i>Provençal Fish Soup</i>		<i>£11.25</i>
<i>White Crab Atlantic Prawns, Avocado</i>		<i>£13.50</i>
<i>Tiger Prawn Cocktail</i>		<i>£14.00</i>
<i>Smoked Salmon, Cucumber Chives Capers Salad, Lemon Crème Fraiche</i>		<i>£12.00</i>
<i>Deep Fried Scampi, Tartar Sauce</i>		<i>£14.00</i>
<i>Black Tiger Prawns, Chilli Shallots Garlic Butter <u>or</u> Tempura</i>		<i>£14.00</i>
<i>Razor Clams Confit Onion Coriander, Chilli and Garlic</i>		<i>£14.50</i>
<i>Stir Fried Squid Sichuan Pepper, Spring Onion and Oyster Sauce</i>		<i>£12.75</i>
<i>Fried Soft Shell Crab Luo Han Dipping Sauce</i>		<i>£12.75</i>
<i>Pan Seared Scallops Pancetta Apple Salad, Lemon Balsamic</i>		<i>£13.50</i>
<i>Sticky Beef Salad Sweet Chilli Vinaigrette</i>	<i>Small Portion</i>	<i>£13.50</i>
	<i>Large Portion</i>	<i>£27.00</i>
<i>Asian Duck Salad Plum Sauce</i>		<i>£13.00</i>

Mains

<i>Traditional Sunday Roast Dinner with all the Trimmings- <u>Only available on Sundays</u></i>	<i>£29.00</i>
<i>Cod (Miso, Battered <u>or</u> Steamed with Citrus Chilli Ginger Oyster Sauce)</i>	<i>£25.00</i>
<i>Skate (Grilled with Capers and Brown Butter <u>or</u> Battered)</i>	<i>£28.50</i>
<i>Seared Scallops, Monkfish Atlantic Prawns, Lemon Butter Sauce</i>	<i>£29.50</i>
<i>Whole Dover Sole (Grilled <u>or</u> Meuniere) (On/Off the Bone)</i>	<i>£43.00</i>
<i>Pan Seared Halibut Tomato, Samphire Lemon Olive Oil</i>	<i>£29.50</i>
<i>Sea Bass (Steamed with Spring Onion Ginger Soy <u>or</u> Pan Seared, Sauce Vierge)</i>	<i>£35.00</i>
<i>Roast John Dory, Olive Oil, Roast Lemon and Sea Salt</i>	<i>£32.00</i>
<i>Whole Lobster Cold With Mayonnaise <u>or</u> Garlic Parsley Butter <u>or</u> Thermidor Sauce</i>	<i>£43.00</i>
<i>Grilled Fruit De Mer Garlic Parsley Butter <u>or</u> Thermidor Sauce</i>	<i>£43.00</i>
<i>Surf & Turf</i>	<i>£39.00</i>
<i>Fillet of Beef</i>	<i>£39.00</i>
<i>Fillet Beef Medallions</i>	<i>£35.00</i>
<i>Roast Rack of Lamb, Salsa Verde</i>	<i>£32.00</i>
<i>Asian Caramelized Fillet Beef Medallions</i>	<i>£36.00</i>
<i>Slow Cooked Belly of Pork, Seared Scallops Burnt Apple Sauce</i>	<i>£25.50</i>

Sides

<i>Hand Cut Fat Chips</i>	<i>£4.75</i>
<i>Butter Parsley Charlotte Potatoes</i>	<i>£4.75</i>
<i>Dauphinoise Potatoes with Onion</i>	<i>£5.00</i>
<i>Mashed Potatoes</i>	<i>£4.75</i>
<i>Stir Fry Tender Stem Broccoli</i>	<i>£5.25</i>
<i>Caramelized Fine Beans</i>	<i>£5.00</i>
<i>Wilted Buttered Spinach</i>	<i>£5.00</i>
<i>Cauliflower Cheese</i>	<i>£5.25</i>
<i>Slow Roast Vegetables</i>	<i>£5.00</i>
<i>Creamed Savoy and Bacon</i>	<i>£5.00</i>
<i>Grilled Portobello Mushrooms</i>	<i>£4.75</i>
<i>Jasmine Rice</i>	<i>£4.75</i>
<i>Sauce: Peppercorn <u>or</u> Bearnaise</i>	<i>£4.20</i>

Salad

<i>Mixed Salad</i>	<i>£4.75</i>
<i>Green Leaf, Pine Nut, Sea Salt, Olive Oil</i>	<i>£4.75</i>
<i>Tomato, Red Onion, Cucumber and Feta</i>	<i>£4.75</i>

Please inform your server if you have a food allergy.

**Please be advised that during the preparation of most food items at Felix's, ground nut oil is extensively used*

**All seafood products are carefully prepared by our chefs who endeavour to deliver the best possible quality, however we cannot guarantee that there are no bones or shell in the finished product.*