



FISH NIGHT MENU

£44.95 PER PERSON

5.30PM - 9PM FRIDAY 7TH OF NOVEMBER

SNACKS:

Crayfish Beignet, Confit Garlic & Herb Aioli (GF, DF)

Rock Oyster, Raw with Mignonette, Lemon and Tabasco (GF, DF)

Smoked Salmon Mousse, Rye Croute, Crispy Capers (GF Adapt.)

TO START:

Steamed Razor Clams Finished with Garlic, Chilli, Parsley & Lemon Butter, Toasted Panko Crumb

Tuna Tataki. Seared Tuna Marinated in Soy & Yuzu, Carrot & Ginger Puree, Grapefruit & Coriander Dressing (GF, DF)

Braised Squid, Chorizo, Fennel & Butterbean Casserole, Parsley and Lemon (GF, DF)

Seared Scallops, Celeriac Puree, Compressed Apple, Crispy Sage & Toasted Hazelnuts

MAIN EVENT:

Roast Brill Darne (Served on the Bone), Potato Croquette, Artichoke Puree, Confit Shallots, Pancetta & Mushrooms, Rich Red Wine Sauce (DF Adapt/GF Adapt)

Gilt Head Bream Fillet, Tartare Velouté, Saffron Potato, Crispy Mussels & Baked Lemon Puree (GF Adapt)

Curried Butter Confit Salmon, Warm Spiced Potato & Spinach Salad, Pickled Fennel, Coriander Crème Fraiche, Lime & Onion seed Crumb (GF Adapt/DF Adapt)

Salted Cod Fillet, Brandade, Leek Barigoule, Roast Onion Puree, Charred Baby Leek & Toasted Pinenut Velouté

DESSERT:

Glazed Lemon Tart, Lemon Meringue Shards, Chantilly Cream & Raspberry Compote

Dark Chocolate Mousse, Salted Caramel, Brandy Snap Basket & Orange Ice Cream

Coffee Crème Brulee, Walnut Shortbread (GF Adapt)

Dairy free and gluten free desserts available upon request