



FISH NIGHT MENU

£47.50 PER PERSON

5.30PM - 9PM FRIDAY 24TH APRIL

SNACKS TO TABLE:

Taramasalata, Radish & Dill on a Sourdough Croute (D.F)

Sushi Roll, Pickled Ginger, Soy Gel (D.F)

Spicy Fish Pakora, Cucumber & Mint (D.F/G.F)

TO START:

Red Mullet Escabeche with Basil, Caper & Tomato,
Roast Pepper Puree & Black Olive Crumb (D.F/G.F)

Prawn, Lemon & Chive Raviolo, Baked Lemon Puree, Prawn
Bisque & Prawn Head Salt

Roast Scallops, Wild Garlic Pesto, Peas, Broad Beans
& Asparagus, Pea & Wild Garlic Puree (D.F)

Crab Taco of White Crab Meat, Fresh Chilli & Lime, Charred
Corn Salsa, Pickled Red Onion & Chipotle Aioli (D.F)

MAIN EVENT:

Monkfish Osso Bucco. Monkfish Tail cooked on the bone in a
Rich Tomato, White Wine & Anchovy Sauce, topped with
Gremolata & served with Saffron Risotto

Crispy Fried Skate Wing, Confit Garlic & Caper Aioli, Skinny
Fries, Asparagus & Pickled Shallot Salsa (G.F)

Miso Glazed Cod Fillet, Japanese Style Spinach, Pickled &
Charred Pak choi, Yuzu & Sesame Rice (D.F)

Searred Salmon Fillet, Crushed warm New Potatoes, Garden
Herbs, Crab Meat, Pea, Asparagus & Broad Beans, Wild Garlic
Hollandaise (G.F)

DESSERT:

Spiced Rum Banana Bread, Peanut Butter, Vanilla Mascapone,
Carmelised Banana Skin, Maple Rum Syrup.

Lemon Tart, Torched Italian Meringue, Crispy Lemon Verbena,
Lemon Verbena Gel & Chantilly Cream

Rhubarb & Ginger Trifle: Poached Rhubarb, Blood Orange Gin
Jelly, Ginger Sponge, Vanilla Custard, Rhubarb Compote,
Ginger Meringue Kisses & Rhubarb Crisps

Dairy free and gluten free desserts available upon request