SEAFOOD EVENING

18th April 2025 £ 40.00 per person

To Start

Tempura King Prawns, Firecracker Mayonnaise New England Clam Chowder Roast Queenie Scallops, Miso & Hazelnut Butter Smoked Mackerel Rillettes, Beets, Horseradish Anchovies, Toast, Confit Garlic, Brown Shrimp

The Main Event

Pan Fried Seabream "Au Pistou" Hake Schnitzel, Tartare Beurre Blanc, Salt Cod Fritters Chorizo Crusted Monkfish, Herb Croquette, Braised Fennel Assiette of Salmon, Dashi Broth, Asian Vegetables Steamed Cod, Thai Mussel Linguini

To Follow

An Assiette of Desserts:

Carrot Cake, Strawberry Tart, Coffee Renoir

or

Cheese Plate, Chutneys, Crackers, Grapes (£6 supplement)



