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)



