



Sample 12 Serving Pescatarian Menu

Daily baked sourdough
Dry aged butter

BBQ padrón peppers

Kingfish tartare, white soy, mirin, gold grade nori

Jersey royal potato, parsley miso

Fried oyster mushroom, smoked peppers, lime

Smoked Shetland monkfish, burrata, beetroot

Steamed Tiger prawn, Istrian olive oil, 6yo barrel aged kelp vinegar

Galician octopus, hot sauce

Congee, preserved wild mushrooms, bean curd

Line caught sea bass, black truffle, turbot sauce

Glazed hen of the woods cep purée, fines herbes

Walnut gelato, Calvados caramel, raspberry

Honeyed custard, fig & orange purée, earl grey oil

Baked cheesecake, blackcurrant

Optional additional courses (subject to availability):

Alpine cheese custard, Roscoff onion fondue, Vin Jaune - £15.50 per person

Ice cream:

*Sweet Woodruff
Toasted Vanilla & Brown Sugar
Jersey milk gelato, Muskoka maple syrup*

