



## Sample 5 Serving Pescatarian Menu

Daily baked sourdough  
Dry aged butter

BBQ padrón peppers

Kingfish tartare, white soy, mirin, gold grade nori

Fried oyster mushroom, smoked peppers, lime

Smoked Shetland monkfish, burrata, beetroot

Glazed hen of the woods cep purée, fines herbes

Baked cheesecake, blackcurrant

### Optional additional courses (subject to availability):

*Steamed Tiger prawn, Istrian olive oil, 6yo barrel aged kelp vinegar - £16.50 per person*

*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*

