



Sample 8 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

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

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

