

Seafood Evening Menu
Friday 2nd June



TO BEGIN

SMOKED SALMON AND PRAWN ROULADE, TOASTED IRWINS' POTATO FARL, ROAST CANDY BEETROOT,
PICKLED VEGETABLES, NORTHCOAST SMOKEHOUSE SALMON MOUSSE, CHIVE OIL.

CRAB AND DILL ARANCINI, ROMESCO DRESSING, ROCKET LEAVES AND BASIL PESTO, PARMESAN TUILLE.
CRISPY FRIED WHITEBAIT, HOMEMADE MARIE ROSE DRESSING AND MIXED LEAVES.

SPICY SHELLFISH STEW, STEAMED MUSSELS, CLAMS AND PRAWNS, TOMATO AND CHILLI BISQUE, SPRING
ONIONS AND FRESH CORIANDER, FLATBREAD.

PALATE CLEANSER

GIN AND ELDERFLOWER TONIC SORBET, FRESH MINT AND STRAWBERRY.

THE MAIN EVENT

PAN FRIED HAKE FILLET, CHORIZO, ROASTED VEGETABLE AND BEAN RAGOUT, BASIL OIL.

GARLIC AND WHITE WINE BAKED LANGOUSTINES, SAMPHIRE AND FRESH CHIVES,
TOASTED SOURDOUGH BREAD.

ROASTED MONKFISH TAIL AND CRISPY TEMPURA CHEEK, CURRIED PUY LENTILS, ROASTED RED PEPPERS,
SPINACH AND PAK CHOI, BRIGHTER GOLD CHILLI OIL.

WHOLE BAKED LEMON SOLE, LEMON AND HERB ROAST NEW POTATOES, ROASTED AND PUREED PARSNIP,
CHARRED BROCCOLLI, CAPER AND SHRIMP BEURRE NOISSETTE

TO FINISH

BISCOFF PROFITAROLLES, CHANTILLY CREAM AND CHOCOLATE SAUCE.

CLANDEBOYE NATURAL YOGURT PANNACOTTA, CANDIED PEANUTS, COULIS AND FRESH BERRIES.

HOMEMADE LEMON TART, TORCHED MERINGUE, BERRY COMPOTE AND FRESH CREAM.

WARM APPLE AND BUSHMILLS' WHISKEY MADEIRA CAKE, MORELLI'S VANILLA ICE CREAM AND TOFFEE
APPLE SAUCE.

£35PP

