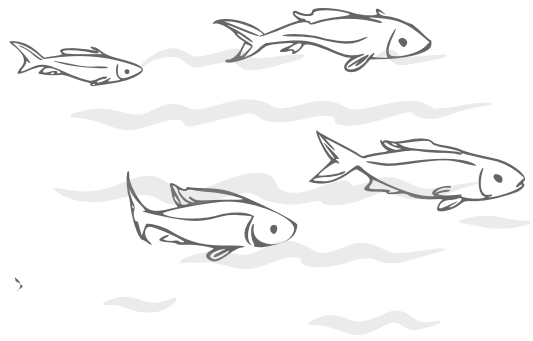


Seafood Evening Menu
Friday 5th May



TO START

TEMPURA COD CHEEK FRITTERS, PEA AND WATERCRESS PUREE, BRIGHTER GOLD CHILLI OIL.
KING PRAWN COCKTAIL, PEA AND BABY GEM FRICASSEE, SPICY ROMESCO DRESSING, SOURDOUGH
CROUTON AND DILL OIL.

PAN FRIED SCALLOPS, FENNEL, APPLE AND CELERIAC REMOULADE, CANDIED WALNUT CRUM B AND PINK
GRAPEFRUIT DRESSING.

NORTHCOAST SMOKEHOUSE TROUT RISOTTO, FRESH CHIVES, SAMPHIRE AND PARMESAN.

PALATE CLEANSER.

FRESH SUMMER BERRY SORBET, FRESH MINT.

MAIN COURSE

PAN ROASTED SALMON FILLET, POTATO FONDANT, ROASTED COURGETTE AND TEMPURA TENDER STEM
BROCCOLI, SAMPHIRE BEURRE BLANC AND CHIVE OIL.

SHELLFISH LINGUINE, MUSSELS, CLAMS AND CRAB TOES, WHITE WINE, GARLIC AND CHILLI BUTTER,
ROASTED REDPEPPERS AND FRESH HERBS, PARMESAN AND TOASTED SOURDOUGH.

PAN ROASTED COD FILLET, COLCANNON CAKE, BUTTERED GREEN BEANS, CHICKEN SAUCE PROSCIUTTO
CRISP AND CONFIT CHICKEN WING.

PAN FRIED BRILL, CREAMY CAULIFLOWER PUREE, POTATO SALAD, CAPER AND TOMATO VINAIGRETTE,
BASIL OIL AND CRISPY BASIL.

SWEETS

SUMMER BERRY MILLE FEUILLE, FILO PASTRY, CRÈME PATISSERIE, CHANTILLY CREAM AND COMPOTE.
RHUBARB AND CUSTARD TART, FRESH BERRY SORBET AND COULIS.

SALTED CARAMEL PANNACOTTA, BRANDYSNAP BISCUIT.

PIMMS AND STRAWBERRY JELLY, MINT, FRESH ORANGE AND GIN AND ELDERFLOWER SORBET.

£35PP

