



# Fish Event

## FIRST COURSES

### CHOWDER

Sweetcorn and mussel chowder with toasted corn bread £8.50

### CRAB

Devonshire crab tian, tomato tapioca croutons with a lemon gel £9.50

### SALMON

Whiskey cured salmon with a caper gherkin salsa and sourdough crisp £8.50

### SCALLOP

Seared scallops with cauliflower and crispy pancetta £9.50



## SECOND COURSES

### MONKFISH

Roast spiced monkfish tail with saffron a crème fraiche risotto and coriander £19.50

### SEA BASS

Fillet of sea bass, braised leeks, baby turnips, black trompette and a chive velouté £16.50

### COD

Pan roasted cod, baby fennel, bisque and confit purple potatoes £17.50

### TUNA

Chargrilled tuna steak with garlic green beans, black olive tapenade and air-dried cherry tomatoes  
£18.00



## DESSERTS

### PLUM

Plum frangipane with vanilla mascarpone and toasted almond ice cream £8

### PANNA COTTA

Vanilla panna cotta with golden syrup and cashew tuile and passion fruit sorbet £8

### COFFEE

Café au lait crème brûlée with caramel espresso ice cream £8

### CHOCOLATE

Chocolate and orange crémeux with candied orange and chocolate sponge £8

### CHEESE

Selection of artisan cheese served with traditional accompaniments £8

