



## Sample 12 Serving Pescatarian Menu

Daily baked sourdough  
Dry aged butter

BBQ padrón peppers

Kingfish tartare, white soy, mirin, gold grade nori

Jersey royal potato, parsley miso

Fried oyster mushroom, smoked peppers, lime

Smoked Shetland monkfish, burrata, beetroot

Tiger prawn, citrus miso, cured trout roe

Galician octopus, hot sauce

Congee, preserved wild mushrooms, bean curd

Steamed Norwegian Skrei cod, scallop vinaigrette

Glazed hen of the woods cep purée, fines herbes

Walnut gelato, Calvados caramel, raspberry

Honeyed custard, fig & orange purée, earl grey oil

Baked cheesecake, blackcurrant

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

*Parmesan custard, tomato relish, aged balsamic - £15.50 per person*

*Ice cream:*

*Sweet Woodruff*

*Toasted Vanilla & Brown Sugar*

*Jersey milk gelato, Muskoka maple syrup*



**MICHELIN**  
**2024**