



Sample 5 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

Glazed hen of the woods cep purée, fines herbes

Baked cheesecake, blackcurrant

Optional additional courses (subject to availability):

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

Tiger prawn, citrus miso, cured trout roe - £15.50 per person

Ice cream:

Sweet Woodruff

Toasted Vanilla & Brown Sugar

Jersey milk gelato, Muskoka maple syrup

