



Seafood Lovers Menu

Crispy Tempura Oyster

Herb mayonnaise, pickled cucumber & dill (M, G, E, S, Mu)

Smoked mackerel pâté

Fried quail egg, chives, melba toast (F, E, G, M, Mu)

Crab tartlet

Crab mayonnaise, brown crab mousse, avocado & bacon crumb (C, M, G, S, E, Mu)

Pairs well with a glass of Muscadet Sevre et Maine sur Lie, Chateau Les Templiers

Poached supreme of sea trout

Keta caviar, dill beurre blanc & a squid ink crisp (F, M, G, S, Mo)

Pairs well with a glass of Joel Gott Chardonnay

Half Harwich Lobster Thermidor

Round lettuce, pecorino & crispy onion salad & skinny fries (C, M, G, S, Mu)

Pairs well with a glass of Mâcon Uchizy, Domaine Talmard

Classic lemon tart

Fresh raspberries & raspberry coulis

Pairs well with a glass of Petit Giraud Sauternes

£60.00 per person

£100 per person including pairing wines. Available June, July & August, Monday - Friday, dinner only.

Allergen Key

Milk [M], Crustaceans [C], Celery [Ce], Egg [E], Sulphates [S], Soya [So], Sesame [Se], Fish [F], Mustard [Mu], Nuts [N], Gluten [G], Peanuts [P], Lupin [L], Molluscs [Mo]