



Fish Tasting Menu 2019

Not Available during December

Pre booking only, minimum 2 person – 48 hours notice

£39 per person

Wine Flight £29 per person

First

Toast & Smoked Mackerel Butter

Second

Cornish Oyster, Pickled Shallots (DF, GF)

Fino Sherry, 'Piedra Luenga' DO, Bodegas Robles (Organic, Spain)

Third

Hake, Warm Tartar, Squid Ink Aioli (GF)

Picpoul de Pinet, Mas Saint Laurent 2016 (France)

Fourth

Mediterranean Fish Stew, Wild Atlantic Prawns

Adega De Moncao, Vinho Verde, Albarinho 2017, (Portugal)

Fifth

Sea Bream Fillet, Beef Dripping Potatoes, Red Wine, Wild Mushroom (DF, GF)

Mas Lauriers Rose" Grenache, Syrah (I.G.P France)

Sixth

Apple, Pedro Ximenez Raisins & Pecans with Filo & Cream

PX Sherry, Piendra Luenga, Gold Medal Winner (Organic, Spain)

A 10% will be added to your bill

Dishes may contain nuts, please advise your server of any allergies

DF=Dairy Free DFO=Dairy Free Option GF=Gluten Free