

FISH

Restaurant Night

SATURDAY, 1ST MARCH @ 7/7.30PM

5 COURSE FISH MENU

£55 PER PERSON

MOSAIC
SALMON,
PICKLED
CUCUMBER AND
NORI EMULSION

RED MULLET EN
PAPILLOTE
FENNEL AND
CITRUS WITH A
MICRO SALAD

LEMON SORBET
WITH CANDIED
LIME ZEST

MISO GLAZED COD,
DASHI BROTH,
ORIENTAL
VEGETABLES, TEA
STAINED EGG

COCONUT AND
MADAGASCAN
VANILLA BEAN
PANNA COTTA WITH
MATCHA TEA AND
SUGAR COATED
SPONGE CROUTONS

Please book at the bar. When booking please let us know if you have any dietary requirements and allergies we need to be aware of