



Seafood Evening

Please Note: This is an example of our special night menu

To Start

- Seared scallops, chorizo, charred red pepper puree -
- Crab and prawn filo parcel, crab bisque dressing, fennel cress -
- sorbet White chocolate and noilly prat -

Main Course

- Pan roasted wild sea bass fillet -
- with crab and crayfish mousseline, confit potato, watercress sauce, baby leeks -
- or
- Cornish lemon sole pan fried -
- with brown shrimp, capers, shallots and brown butter with French fries or new potatoes, dressed fine beans and seasonal leaves with citrus vinaigrette -

Dessert

- Orange and olive oil cake, lavender honey, crème fraiche -
- Hazelnut and chocolate brownie, vanilla pod ice cream, white chocolate sauce -
- Cheeseboard selection -