

FESTIVE SET MENU

*Menu could be subject to change

Two courses for £30 | Three courses for £35

TO START

Monkfish and sea bream Asian style fishballs

with sweet soy sauce

Trio of smoked fish

Hot smoked salmon, smoked mackerel and smoked trout with whipped cream, dill, capers and gherkins.

Served with melba toast

Scallops with pancetta jam

Sautéed hand-dived king scallops topped with crispy pancetta

MAINS

Fried Fillet of Magrim sole

Served on a bed of tomato, pine nut, fennel, kalamata olives and sultana salad with salsa verde

Dover Sole Veronique

served with vermouth cream sauce, mushroom, white grapes and turned potatoes

Halibut stew

Halibut, clams, mussels and crevettes with potatoes and chopped tomatoes in a saffron sauce

DESSERT

Rum poached pear

with coconut crumble and vanilla ice cream

Dark chocolate panna cotta

with orange zest

Individual dishes available upon request

A discretionary service charge of 12.5% will be added to your bill. If you have a food allergy or intolerance, please let us know before you order. While we do everything we can to control cross-contamination, our kitchens handle all allergens and so do the places our ingredients come from.