



----- **Set 6 Course Fish Tasting Menu** -----

Monday 1st October, 7.00pm for 7.30pm

Canapes

Seared Yellow Fin Tuna

Rolled in Szechuan and black pepper, avocado puree and soy dressing

Sancerre Domaine De Perriere 2016 (France)

Salt and Pepper Squid –

Watercress, cucumber and beansprout salad, sesame dressing

Marques de Caceres Rioja Blanco 2015 (Spain)

King Prawns

Flambéed in Pernod with garlic and lemon

Chakana Torrentes 2014 (Argentina)

Scallops in the Shell

Grilled with chilli and lemongrass butter

Picpoul de Pinet Le Jade 2016 (France)

Lobster Thermidor

Pomme frites, spinach and watercress salad

Gavi DOCG ca Bianca Tenementi 2015 (Italy)

Lemon Tart with Raspberry Sorbet

Casa Silva Late Harvest Semillion/Gewurtztraminer (Chile)

£ 55.00 per person

(+ £ 20.00 per matched wines)

Please note if you have any allergies or intolerances then kindly let us know prior to booking. Gratuities are at the customers' discretion. On parties of 8 or above a 10% discretionary gratuity will be added to the final bill