

The Seafood Extravaganza

4 courses £65 per person

Including wine pairing £85 per person

Appetiser

Platter of mixed Oysters for the table
Sourdough bread with our famous taramasalata

Paired with Prosecco Rustico, Superiore DOCG, Nino Franco, Italy 125ml

Starter

Argentinian prawns pan-fried with chili, ginger and garlic, served with fresh fennel and mint salad

Handpicked Beesands Devon Scallops with breadcrumbs and garlic butter

Cornish Steamed Mussels Catalan style with garlic bread

Paired with Muscadet "Signature" 2009, SAS du Haut Bourg, France 175ml

Main course

Whole lobster Grilled with garlic butter

10 oz Rib eye steak cooked to your liking with brandy and cracked pepper sauce

Grilled Seafood platter Fillets of seabass, sea bream, scallop from Beesands Devon, chilli and ginger prawns with hollandaise sauce

Selection of sides for the table

Cornish new potatoes with minted butter, pan fried spinach with garlic and toasted pine nuts, double cooked chips, tossed salad

Paired with Pouilly-Fume 2016, Domaine Barillot, Loire Valley, France 175ml

Deserts

Zesty lemon tart with raspberry sorbet

Chocolate cheesecake brownie with pistachio ice cream

Paired with Monbazillac 2011/12, Domain de Grange Neuve, France 100ml

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.