

FATHER'S DAY

MENU

FOUR COURSES FOR £37.50 PER PERSON

APPETISER

Homemade aioli and salsa verde
served with sourdough bread

TO START

King Scallops
Cooked in garlic butter, white wine topped with breadcrumbs (surcharge £5)

Crispy Calamari
Tempura squid with lime mayonnaise

3 Jersey Oysters
with shallot vinegar and Tabasco

Quinoa, golden beetroot and tofu salad
Golden and candy beetroot, quinoa, tofu, served with a mustard dressing (ve)

MAINS

Seafood and Samphire Linguine
Squid, filleted and seasonal samphire with a classic white wine, tomato and basil sauce

Spicy Blackened Cornish Mackerel Fillets
Served with chargrilled chicory, tenderstem broccoli and cauliflower purée

Whole Lobster
Grilled and served with garlic butter (surcharge £9)

Fillets of sea bream
Served with a shaved cucumber, chilli and mint salad

Side Selection £4 each
New potatoes | Pan-fried spinach with pine nuts | Double cooked chips | Tossed side salad
| Carrots roasted with honey and cumin

TO FINISH

Homemade Lemon Zest Tart
with raspberry sorbet

Sticky Chocolate Brownie
Served hot with pistachio ice cream

Espresso Panna Cotta
A smooth panna cotta topped with a sweetened espresso syrup

ADD SOME FIZZ

Prosecco Rustico,
Superiore D.O.C.G., Nino
Franco, Italy £42

Louis Barthélémy
Champagne, Brut
Amethyste, Ay, France £65