

FATHER'S DAY MENU

FOUR COURSES FOR £42.50 PER PERSON

WHY NOT ADD SOME FIZZ?

Prosecco Rustico, Superiore
DOCG, Nino Franco, Italy £57

Louis Barthélémy Champagne,
Brut Amethyste, Ay, France £79

APPETISER

Homemade Aioli and Salsa Verde

Served with sourdough bread.

TO START

King Scallops

Cooked in garlic butter, white wine topped with breadcrumbs (surcharge £6).

Devilled Whitebait

Cayenne pepper and chilli coated whitebait, served with rouille.

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.

MAINS

Classic Seafood Bouillabaisse

Mediterranean stew of mussels and filleted fish in a tomato sauce with shallots, garlic, fennel and pepper. Served in a copper pan with sourdough bread.

Spicy Blackened Cornish Mackerel Fillets

Served with chargrilled chicory, tenderstem broccoli and cauliflower purée.

Prawn Burger

In a brioche bun with spicy tartare sauce. Served with chips.

Gilt-Head Sea Bream en Papillote

Baked whole gilt-head Bream with white wine, braised fennel, palourde clams, rosemary and chilli.

Side Selection £5.50 each

New potatoes | Pan-fried spinach with pine nuts | Double cooked chips
Tossed side salad | Carrots roasted with honey and cumin.

TO FINISH

Limoncello Tart

Served with raspberry sorbet.

Sticky Chocolate Brownie

Served hot with vanilla ice cream.

Espresso Panna Cotta

A smooth panna cotta topped with a sweetened espresso syrup.