

STARTER

Served with a 125ml glass of Tempio Prosecco DOC

Devon crab and lovage terrine, sorrel jelly, sourdough

Steamed Lemon Thyme mussels, Picpoul, wild garlic, parsley cream

Hot smoked Salmon, Quail egg, crispy capers, Lamb lettuce mayo

MAIN

Served with a 125ml glass of Pierre de Bry Champagne Brut

Pan-fried Cornish Hake, Suffolk chorizo, Brixham crab & white bean cassoulet, spring greens, herb oil

Poached Scottish Sea-Trout, whipped Jersey Royals, Markham farm asparagus, garden pea bernaise

Whole baked Lemon sole, wild garlic butter, toasted almonds, dressed sprouting broccoli

AT THE END

Strawberry cheesecake with rose Prosecco jelly