



The Duke of Clarence

Fish and Fizz supper club

£38 for three courses

TO START

Served with a 125ml a 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

THE MAIN EVENT

Served with a 125ml a 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 bernaïse

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

TO FINISH

Strawberry cheesecake with rose Prosecco jelly

