

A la carte menu

Canapés

Prawn skewers with spring onion and smoked maple
gochujang glaze

or

Potato and cheese croquettes with basil ranch dressing

Starters

Taramasalata over grilled sourdough bread with charred
endive and lemon dressing

or

Baked scallop in shell with scallop veloute and burnt
lime

Mains

Cauliflower steak with romesco sauce, caper dressing
and an orange fennel salad.

or

Sea bream fillet with a beurre noisette seaweed
hollandaise and a tempura oyster.

Desserts

Vanilla soft serve with smoked trout roe

Combustion.