

A Taste of The Sea

19 MARCH 2026 | 7PM | £65PP



Smoked Haddock Velouté

smoked salmon & chorizo bon bon

Pan Fried Scallops

cauliflower & truffle purée, dill oil & saffron cream sauce

Vadouvan Spiced Prawn & Crab Tian

gazpacho dressing & basil oil

Tamarind Wild Bass

mango, chilli, lime, basil

Pan Fried Monkfish

coconut & coriander risotto, saffron, mussels

Mango Sorbet Passionfruit Cheesecake

lemon crème brûlée

v-vegetarian, ve-vegan, veo-vegan option, ng-non gluten, ngo-non gluten option, df - dairy free

Allergies and dietary requirements: We regret we cannot guarantee any of our food is totally allergen free. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu. A discretionary service charge of 10% will be added to your bill. Please let a member of our team know, should you wish for this to be removed.