



# TASTE OF THE SEA

1 **TOASTED  
BRIOCHE**

WITH FOIE GRAS\*, WALNUTS & FERMENTED  
BLACKBERRY

2 **SMOKED  
SALMON SHOT**

OAK SMOKED SALMON & CREME FRAICHE WITH  
PICKLED RED CHILLI, GINGER & WATERCRESS

3 **LOBSTER  
CARPACCIO**

PASSIONFRUIT & LEMON THYME

4 **SORBET**

STRAWBERRY & CHAMPAGNE SORBET WITH  
LIMONCELLO FOAM

5 **CHAR SUI  
MONKFISH**

WITH STEAMED PAK CHOI & TOBIKO ROE

6 **GRILLED  
TURBOT**

FONDANT BABY POTATO, MUSSEL, CLAM & SAFFRON  
VELOUTE & SALSIFY

7 **CHOCOLATE  
THREE WAYS**

WHITE CHOCOLATE MOUSE, DARK ECUADORIAN  
CHOCOLATE CRISP, CHAMPAGNE & MILK CHOCOLATE  
TRUFFLE WITH CARAMELIZED SEAWEED

£80PP

18/10/2024 @ 19:30

\*ETHICALLY SOURCED FOIE ROYALE