



FISH AND VEGETARIAN MENU

Fish

Grilled seabass, pomme anna, violet artichokes, parsley, crispy capers

Baked hake with seaweed butter, basil, pearl barley and chervil risotto

Cumin spiced Cod, Isle of weight tomatoes, smoked aubergine, baby spinach

Roast Loch Duart salmon, with goats' cheese, cauliflower & black olive crumb

Vegetarian

Turnip dumplings, Wye Valley asparagus, runner beans, summer truffle broth

Purple sprouting broccoli tempura, quail's egg, soy, miso and ginger dressing

Heritage potato, leek & spring onion croquette, chanterelle ketchup

Poached fennel, char grilled baby vegetables, beluga lentils & citrus