

Dinner Saturday 7th June 2008

Starters

Deep-fried Octopus in beetroot tempura, mango,
coconut & mint chutney

Clay oven roast whole Sardine, romano pepper stuffed with
tapenade & cream cheese,

Tiger Prawn Caesar salad with a soft boiled egg

Cured Mackerel* tartare, lime wasabi mayonnaise, preserved lemon & wasabi tuile

Fish soup, rouille, croutons & parmesan

Six *Brancaster* Oysters*

Shallot vinegar & lemon **or** Bloody Mary **or** grilled with garlic & parsley
or yuzu juice

2 courses £34.50, 3 courses £39.50

****Denotes sustainably caught fish & shellfish***

Main courses

Pan-seared Sea Trout, asparagus, artichokes & sauce vierge

Clay oven roast whole *Brancaster* Sea Bass*, sesame seed crust,
Vietnamese style broth with bok choy & oyster sauce

Tajine of Sea Bream with preserved lemons, aubergines
'ras el hanout' & cous cous

Tandoori Butterfish* kebab, pilau rice, raita, mango chutney, naan bread

Roast wild Halibut, caramelised fennel, oranges & hollandaise

Roast Thai-buttered Red Mullet, stir-fry noodles, ginger, chilli,
coriander & spring onions

Side orders

*Cornish new potatoes; mash; local salad leaves
or a selection of seasonal vegetables; £3.50 each*

****Denotes sustainably caught fish & shellfish***

Desserts

Vanilla panna cotta with strawberries & a brandy snap

Apple 'tarte tatin', caramel sauce & vanilla ice cream *(20 minutes cooking time)*

Dark chocolate fondant, candied orange ice cream

Sticky toffee & date pudding, fudge ice cream

Warm apricot & almond tart, turrón ice cream

Selection of home made ice creams & sorbets

Cheese Board £3.00 suppl.

*Selection of artisan cheeses with homemade walnut & date bread,
caraway crackers & quince*

Blacksticks Blue cheese

Cow's milk, soft blue veined cheese from Cheshire

Montgomery's Cheddar

*Unpasteurised cow's milk, Made by James Montgomery & Steve Bridges at
Manor Farm, North Cadbury, Somerset*

Catí servilleta ecológico

*An organic goat's milk cheese from Castello Valencia, pasturised and cured for
approx. 1 month*

Tunworth

*Unpasteurised cow's milk, made by Stacey & Julie at Hampshire Cheeses, Hyde Farm,
Herriard, Basingstoke, Hampshire*

Chefs: Matthew Owsley-Brown, Gemma Arnold, Sarah Leech, Fred Archer