

AN EVENING OF SEAFOOD & WINE

Wednesday 17th October - £49 per person
Wine Flight - £28 per person

FIRST

Homemade Bread, Smoked Sardine Butter

SECOND

Cornish Oyster, Roast Pepper Salsa (DF) (GF)
Fino Sherry, 'Piedra Luenga' DO, Bodegas Robles (Organic, Spain)

THIRD

Cornish Scallop, Smoked Morcilla Crumb, Jerusalem Artichoke
Picpoul de Pinet, Mas Saint Laurent 2016 (France)

FOURTH

Pickled Skate Wing, Fennel, Watercress, Chilli (DF) (GF)
Adega De Moncao, Vinho Verde, Alvarinho 2017 (Portugal)

FIFTH

Crab Bisque, Crab Fritter, Crab Oil (DF on request) (GF)
DO Punctum, Viognier, (Biodynamic, Spain)

SIXTH

Clams, Squid Ink Gnocchi, Cider, Sorrel
Lalaurie Brut Vins De Mousseux De Qualite (France)

SEVENTH

Hake, Beef Dripping Potatoes, Red Wine, Wild Mushroom (DF on request) (GF)
Pinot Noir, Domaine Colombette, 2015 (France)

EIGHTH

Fig, Marshmallow, Honey, Almonds (DF) (GF)
PX Sherry, Piendra Luenga, Gold Medal Winner (Organic, Spain)