



Champagne and Seafood

LUNCH MENU

Amuse Bouche

Kombu caviar and crème fraiche tartlet

Main Course

Roasted sea trout, brown crab butter, braised fennel, Jersey
Royals and samphire

Grilled hake, braised chorizo with butterbeans, smoked
paprika and confit garlic

Pan-fried stone bass, seaweed potato puree, spinach,
Gusbourne sauce, burnt orange and lobster oil

Sauteed potato gnocchi with roasted heritage tomatoes and
Nocellara tapenade (VE)

Seafood Platter to Share

Cold seafood platter with lobster and dressed crab served with
bread, potato and dill salad, celeriac and fennel slaw, Tabasco,
Worcestershire sauce, seaweed mayonnaise, lemon wedges
(Supplement applies)

Dessert

Lemon cheesecake, stem ginger and pink grapefruit

Dark chocolate and espresso tart, caramelised milk crumbs

Pistachio and white chocolate delice, wild strawberry

Pine nut parfait, salted caramel popcorn

Bermondsey Hard Pressed, Cave aged Cheddar, Barkham Blue served
with quince and rye crackers

*£92.50 per person with a Glass of
Dommerly Champagne*

