

# BRITISH FISH & SHELLFISH & 7 MAY 2026

### AMUSE-BOUCHE

Sautéed Queenie scallops, cucumber ribbons, rye crisp

### STARTER

Crab and pea tartlet, lemon dressing

#### BREAD

Fougasse, nutritional yeast whipped butter

### **INTERMEDIATE**

Trout and tomato consommé

## MAIN COURSE

Pan-fried hake, crushed peas, baby gem, lemon butter sauce

## **DESSERT**

Lemon drizzle cake, whipped yoghurt, poached blueberries

Food allergies and intolerances Please speak to a member of staff about the ingredients in our dishes



