



Seafood supper menu

Amouse-bouche and breads

Lindisfarne oyster

Soy, ginger, star anise, 5 spice and limes

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Homemade crusty sourdough

Extra virgin olive oil and balsamic vinegar

Cold starter

Ceviche of line-caught seabass

citrus, radish, coriander, soused red onions

Warm starter

Seared hand dived king scallops

celeriac and black truffle puree, granny smith and smoked bacon vinaigrette

Mid course

Oven - baked Skrei cod

dill butter 'crumble' Grimsby oat smoked Cullen Skink stew

Finale

Refreshing 'Tropical' cheesecake

Mango, pineapple, passionfruit, coconut sorbet