

Seafood Celebration Supper   
 Friday 11th October 2024

Marmite bread with seaweed butter

**Starters**

Brixham Crab Meat bonded with mayonnaise, pea pannacotta, pickled samphire, melba toast

Smoked Salmon and Chive Cheesecake, preserved lemon gel and caviar

**Main courses**

Battered Monkfish Scampi Tacos, pea guacamole, jalapeno mayonnaise, mango salsa  
 and Cajun spiced fries

Parma Ham wrapped Hake Fillet, crispy Parmenter potatoes, samphire   
and asparagus, sun blushed tomato and basil pesto and an anchovy crumb

**Desserts**

Lemon and Thyme Pannacotta, lemon curd and a black pepper   
and thyme biscuit crumb

Sea Salted Chocolate Tart, crème fraiche ice cream and salted toffee popcorn

£55 per person