

A TASTE OF 50 YEARS

4 COURSES



£70pp

"I loved putting this 50th menu together with dad. A real walk down memory lane to choose our best dishes from the last five decades at The Seafood Restaurant." - Jack

Sample Menu

Coombeshead farm sourdough with cod brandade 571 kcal

Deep fried crystal prawns 412 kcal

Maryland crab cakes 382 kcal

Dorset oyster natural 58 kcal or Charentaise 312 kcal

Salmon and tuna tartare 132 kcal

Deep fried courgette flowers 148 kcal

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Sea Bass with beurre blanc 350 kcal

Brill with truffle sauce 278 kcal

Summer risotto 155 kcal

Lemon sole with shrimp and brown butter 394 kcal

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Indonesian seafood curry 348 kcal

Roast rump of lamb with broad beans and peas 651 kcal

Pan fried chicken with morel mushroom sauce 738 kcal

Goat's cheese and thyme soufflé 502 kcal

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Treacle tart with clotted cream 338 kcal

Chocolate fondant with vanilla ice cream 642 kcal

Custard tart with crème fraîche 481 kcal

Rice pudding with Szechuan pineapple 328 kcal

Cheese with membrillo and sourdough crackers 596 kcal



Available for the whole table, Friday to Sunday evenings only.

Please ask for information on allergens. Adults need around 2000 kcal a day.

A discretionary service charge of 12.5% will be added to your bill.