

A TASTE OF 50 YEARS

4 COURSES



£65pp

"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**

Coombeshead farm sourdough with cod brandade and Kalamata olives

Maryland crab cakes

Dorset oysters natural or charentaise

Salmon and tuna tartare

Deep fried courgette flowers

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Sea bass with beurre blanc

Brill with truffle sauce

Risotto primavera

Lemon sole with shrimp and brown butter

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Indonesian seafood curry

Roast rump of lamb with wild garlic and peas

Pan fried chicken with morels and wild garlic

Goat's cheese and thyme soufflé

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Treacle tart with clotted cream

Chocolate fondant with vanilla ice cream

Custard tart with crème fraîche

Rice pudding with Szechuan pineapple

Cheese with membrillo and sourdough crackers



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.