



## OYSTER FESTIVAL SET MENU 34.95PP

### APERITIF

*Kir royal 5.95*

### CANAPÉ

**Buckwheat blini with smoked salmon & Exmoor caviar**

### STARTERS

*(Platter to share for the table or individual starters)*

**Plateau de fruits de mer** *(Table sharer)*

*Prawns, mussels, squid, oysters, clams with saffron aioli*

**Pan seared scallops, butternut squash & pine nuts**

**Wild mushroom arancini (v)**

**Trio of maldon oysters with Exmoor caviar & champagne jelly**

### INTERMEZZO

*Apple and calvados sorbet*

### MAINS

**Lemon sole**

*Caper and butter sauce, new potatoes and spinach*

**Pan fried cod**

*Creamed leeks, hasselback potatoes, caviar sauce*

**Rainbow trout en papilote**

*Samphire, new potatoes, lemon and white wine sauce*

**Fillet steak +4**

*Dauphinoise potatoes, garlic greens, red wine jus*

**Spinach and ricotta gnocci**

*Rocket & parmesan salad (v)*

### PUDDINGS

**Chocolate brownie with vanilla ice cream**

**Pear and blackberry crumble with custard**

**Cheese board +3**