

BURNT TRUFFLE

CHEF CHRISTIAN'S FISH SUPPER

Friday 5th August 2022

£80 per person, including wines

BREAD	Rosemary and thyme focaccia, olive oil and sea salt
SNACK	Spanish salt cod fritter with garlic and dill aioli
STARTER	Torched Cornish mackerel, whipped horseradish crème fraîche, warm crumpet, cucumber and apple salad <i>Bodega Agerre, Txakoli</i>
FISH	Fillet of plaice, palourde clam chowder <i>Alpha Zeta, Chardonnay</i>
MAIN	Monkfish with broad beans and pickled fennel, lardo, lobster bisque <i>Domaine de la Bégude, Bandol Rosé</i>
DESSERT	Glazed lemon delice, Lancashire strawberries, basil and candied almonds <i>Innocent Bystander, Moscato</i>
SWEET	Apricot and elderflower jelly