

Begin

Cured Sea Bass, Fermented Dressing, Lovage
Cold Smoked Boscastle Trout, House Buttermilk Dressing
Smoked Oat Cream, Marmite Wafer, Alliums
Mussel Escabeche
House Breads

Follow

BBQ Lobster, Burnt Lobster Sauce
Scallops in Half Shell, Smoked Roe Butter
Whole Roasted Monkfish Tail, Bourguignon Sauce
New Potatoes, Wild Herb Sabayon
Roasted Baby Gem, House Ricotta, Garden Herb Ranch Dressing
Mixed British Pulses
British Tomato Pansanella

Finish – *sharing bowls*

Lemon Posset
Fresh Chantilly
Seasonal Berries
Meringue Pieces
Brownie/Blondie Bites

Please inform our team of any food allergies or dietary requirements.



fire & feast