



## EVENING OUTDOOR DINING EXPERIENCE

### £50 PER PERSON

House cocktail and small bites

Amuse-bouche; Adnams Longshore Vodka, passionfruit, coconut and rose espuma

### TO START

Grazing board includes Marsh Farm charcuterie, pickles, Maldon oysters, grilled crevettes, asparagus marinated with wild garlic, pickled North Sea crab and rye bread, whipped smoked cod roe, Nocellara olives, gin-cured Duke of Norfolk chalk stream trout, Norfolk ewe's milk ricotta, marinated charred Romano peppers, sourdough and malted butter (Vegan and vegetarian options are available on request)

### MAINS

Cote de Bouef (for two people sharing), Béarnaise sauce, melted onion and bone marrow

Papillote of whole, boneless seabass with fennel, lime and Vermouth

- (v) Grilled asparagus, sprouting broccoli, king oyster mushrooms, wild garlic, parsley and lemon- flavoured freekeh, fresh truffle

Sides for the table include triple cooked chips and/ or buttered new potatoes, sprouting broccoli and marinated plum tomato and cucumber salad.

### TO FINISH

Tarte tatin to share with Tonka bean ice cream and crème anglaise

Should you require assistance with dietary requirements or allergy information,  
please speak to a member of our team. We're very happy to help.