

## 'Of The Sea'

Celebrate the summer season

Four courses at £48 per person

To maximise your dining experience, this menu must be ordered by each diner at your table

Prices include VAT @ 20%. A 12.5% discretionary service charge is included in the ticket price. All gratuities are distributed to the entire team.

(v) Vegetarian 🌿 Contains gluten

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements.

### Appetiser

Spiced Devon crab and mackerel cake, coriander mayonnaise

*Albarinho, Teas de Lantano, Rias Baixas, Spain, 2014*

Bottle £43.00 | Glass £7.90

### Starter

Tandoori wild Spencer Gulf king prawns with fennel raita

OR

Bengali style Thermidor with half Scottish lobster (supplement of £12)

*Grüner Veltliner Stangl, Waldschutz, Kamptal, Austria, 2012*

Bottle £58.00 | Glass £10.60

### Main course

Char-grilled halibut with tomato and lemon sauce, lime rice

*Ladoix, Domaine de La Galopiere, Cote de Beaune, Burgundy, France, 2011*

Bottle £94.00 | Glass £17.10

### Dessert

Green cardamom brulée with rose petal biscotti 🌿

*Recioto di Soave, Pieropan, Veneto, Italy, 2011*

Bottle £55.00 | Glass £11.00