



The
FISHMONGERS'
Company

Dinner

Spring/Summer

Starters:

Seared yellowfin tuna with green papaya salad, mango and soy Asian dressing with toasted sesame seeds

Scottish beef carpaccio with parmesan custard, truffled asparagus and beef dripping breadcrumbs (supplementary charge of £3.50 pp)

Pressed ham hock and guinea fowl terrine with pickled shimeji mushrooms, apples and watercress

Sautéed scallops on celeriac with wild garlic croquette, hazelnut beurre noisette and celery cress

Miso cured salmon with compressed apples in Szechuan pepper, green tea jelly and radish salad

English asparagus with Parma ham, pine nuts, pickled shallots and chive beurre blanc

Velouté:

Roasted Jerusalem velouté with olive and goats cheese filo parcel £7.50

Shellfish velouté with parmesan shortbread £7.50

Pea and wild garlic velouté with crab and creme fraiche crostini £8.00

Mains:

New season rump of lamb with caramelised onion, baby spinach, rhubarb compote and light lamb jus

Sea bream on dill gnocchi with baby leeks, Cornish crab, sea beets and crab bisque

Cornfed chicken on a broad bean and soft herb risotto with braised Roscoff onions and pancetta

Cornish halibut with charred hispi cabbage, Jersey royals, summer truffle, Champagne and caviar velouté (supplementary charge £5pp)

Pork fillet with roasted pineapple, miso and ginger braised pork belly, baby pak choi, rainbow radish, coconut and peanut sauce

Loch Duart salmon, pearl barley with smoked eel & pea croquette, globe artichoke and lemon Hollandaise sauce

Desserts:

Strawberry crèmeux, coconut joconde, citrus meringue with strawberry and yuzu sorbet

Coconut cheesecake, torched pineapple with exotic sorbet

Pineapple and lime mousse, mango compote with raspberry sorbet

Sakura cherry tea bavarois, cherry compote with cocoa nib ice cream

Set lemon curd, fizzy lemon espuma with lemon ice cream

Poached rhubarb, yoghurt sorbet with pink peppercorn meringue