

# *The Sea, The Sea*

## CHEF'S TABLE - SAMPLE MENU

£150 PP

Nori merengue giant oyster, bread vinegar  
Brown butter tartlet, nasturtium caps fish roe

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Aged butter spelt & wheat bread

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Roasted Cabbage consome & shrimp oboro

Corn inari & brown crab

Horse mackerel, pine, sake sauce, shallots

Aged turbot onions & barrel aged vinegar

Spiny lobster & endives, pumkin seed miso

Langoustine "wedding cake"

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Sliced melon in sour caramel mint ice

Pão de lo & toasted fennel ice cream, caviar

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Almond & chocolate ganache