



Yacht Fest Menu

Starters

Smoked paprika baba ganoush, Mediterranean olives, grilled asparagus, lavash (GF available) (V)

Crispy oyster, fennel salad, pickled cucumber, chilli, teriyaki

Slow cooked beef parcel, pickled shallots, cured egg puree, truffle mayonnaise

Mains

Tamarind roast aubergine, white bean purée, caramelised onion, black onion seeds (GF) (VG)

Pan roast hake, asparagus & potato salad, dill dressing, tomato confit providential (GF)

Donald Russell rump steak, crispy shallots, fries, garlic chilli salsa (GF)

Desserts

Chocolate tart, cherry gel, cherry sorbet (VG)

Apple and blackberry millefeuille, custard ice cream

British cheese board (GF available) (supplement £5.00)

£25.00 per person
(GST Inclusive)

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any dietary requirements please inform your waiter.
(GF = Gluten Free, VG = Vegan, V = Vegetarian)