



## Good Friday Fish Fest Menu Friday April 3<sup>rd</sup> 5 courses £70

### Snacks

Morecambe Bay Whelks & wild garlic mayonnaise 7 / 2 Pristine Oysters & mignonette 8  
2 Poached Oysters, Yorkshire rhubarb mignonette, wild garlic oil 8

### Bread

Our complimentary in house made Sourdough country bread with organic British flour

### Nibble

Bombay potato & fish fritters, wild garlic mayonnaise (GF, DF)

### Starters

#### Crab tartlet, blood orange mayonnaise

Dressed spring salad (D, G)

#### Roasted Scottish queen scallops

Wild garlic & lemon butter (D, GF)

#### Cured & charcoal grilled mackerel

Cucumber & fennel ceviche (DF, G)

### Mains

#### Brill, Morecambe Bay langoustines, Wye Valley asparagus pot pie

Shellfish bisque sauce, our creamed mash (D,GF shellfish) (please pre order as numbers are limited)

#### Charcoal grilled Morecambe Bay day boat line caught wild turbot tranche, champagne hollandaise sauce

New season asparagus & Jersey Royal potatoes (DF,GF)

#### Rapeseed oil confit Skrei cod loin

Jewelled onion rice pilaf (almonds, pine nuts, cauliflower) confit new season garlic alioli (DF,GF)

### Afters

#### Baked 70% Valrhona dark Chocolate mousse

Chantilly cream (D,GF)

#### Tomlinson's Rhubarb & rice pudding soufflé

Roasted Tomlinson's candle grown Rhubarb ripple ice cream (GF, D)

#### Crème caramel with Slaidburn eggs & Gisburn cream

Caramelised oranges and almond tuile (D,GF,N in tuile)

#### Courtyard Dairy curated cheese plate

House crackers, oat biscuit, fruit cake & chutney (D,G in crackers) +£8

**D** DAIRY **GF** GLUTEN FREE **G** GLUTEN **N** NUTS **S** SHELLFISH/SEAFOOD

We reserve the right to amend or change dishes at any time according to seasonal availability