

# FISH MARKET

**Valentine`s Day 2024**

## **Amouse Bouche**

Royal Bearii caviar& Smoked salmon blini

## **Starter**

Brixham scallops, celeriac puree, pickled mush, caviar  
Beetroot cured salmon, horseradish & ginger cream, watercress  
Yellowfin tuna tartare, gochujang, coriander, lime, sesame  
Heritage beetroot & orange salad, Vegan cheese, walnuts (VG)

## **Main**

Halibut supreme, truffle & celeriac, baby fennel, kale  
Seafood bouillabaisse, sea bass, Shettland mussels, clams  
Scallops & King prawns risotto, basil oil  
Grilled harissa aubergine, confit tomatoes, rocket, vegan feta(VG)

## **Desserts**

Strawberry & vanilla cheesecake  
Chocolate fondant, vanilla ice cream  
Yorkshire rhubarb & lemon posset  
Ice creams/sorbets  
Selection of cheese & chutney

**£ 65**

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

A 12.5% discretionary service charge will be added to your bill. All bills are inclusive of VAT at 20%.