



SEATED MENU

2 courses: £39.5 per person including 1 large glass of wine 3

courses: £45 per person including 1 large glass of wine

Minimum 10 people. Please choose one option per person per course.

STARTERS

Seasonal Soup (vg)

served with sourdough bread paprika butter, coriander cress

Grilled Scallops

served with Paris mash on the shell, Samphire topped on Black pudding

Vegetables Tartines (v)

served with creamy burrata, mixed cherry tomatoes & crispy rye bread

Smoked Duck Breast

served with burnt shallot, Cauliflower puree, pickled carrot strings

Beetroot Smoked Salmon

served with soured cream, Cracker Bread & Dill

MAINS

Slow cooked Beef Tenderlion

served with baby potato, peas & pancetta a la francaise, salsa verde, parsnip crisps & red wine ju

Butternut Squash & Lentil Wellington

*served with roasted potatoes, honeny glazed carrots, brussels sprouts, devils with horsebacks,
cranberry sauce & red Wine Ju*

Roasted Hake with seasonal breadcrumbs

Shellfish Veloute, Crab fritters, Twice Cooked Grilled Leeks & Lemon Cress

Miso Glazed King Oyster Mushrooms,

Served with musturd stock pearl barley, Bok choy, toasted mixed sesame seeds.

DESSERTS

Sticky toffee pudding, spiced rum toffee sauce & gingerbread ice cream

Apple & Blackberry cinnamon crumble served with vanilla ice cream (vg)

Assorted Cheese Platter, Grapes & Fresh celery & quinch Jelly Belgian

Chocolate Brownie, White Chocolate sace, honeycomb ice cream

To check availability and book email boat@number90bar.co.uk

Prices do not include service charge