



EVENTS MENUS

2022

The following selection of menus have been specially created by our chefs for friends to share by the sea.

Important Ordering Information

Please Choose ONE menu that you and your guests will then order from on the day.

Sadly, we are unable to make any variations the menus during the busy height of the season.

It is essential that we know which menu you would like to have no less than seven days prior to your booking

If we do not hear from you in this time, we will select menu B for you.

All menus are subject to seasonal changes.

Our Vegan & Vegetarian Menu will be provided in addition to menu's A, B or C.

We will also cater for any allergies and intolerances please just make us aware in advance.



MENU A

£55

Starters

English Coppa Ham

Herb Crème Fraîche, Cherry Tomato, Toasted Sourdough

Torched Mackerel

Soused Cucumber, Mackerel Tartare, Dill Emulsion

Cured Salmon

Horseradish Labneh, Radishes, Crispy Noodles, Togharashi

Mains

Spicy Korean Poussin

Grilled, Spatchcock Korean Poussin, Choi Sum, Red Chilli, Jasmine Rice

Roasted Cod

White Beans, Spring Vegetables, Smoked Pancetta

Sea Bream

Mussel & Fennel Ragu, Pickled Dulse, Monksbeard

Desserts

Jude's Ice Cream & Sorbet

Vanilla | Strawberry | Salted Caramel | Mint Choc Chip | Chocolate | Lemon | Raspberry.

Pineapple & Coconut

Poached Pineapple, Chilli Caramel, Coconut Sorbet

Ice Cream Sandwich

Chocolate Brownie, Condensed Milk Ice Cream, Passion Fruit Gel



MENU B

£65

Starters

Gambas A La Cazuela

Chorizo, Piquillo Pepper & Tomato Ragù, Baguette

Tuna

Five Spice Seared Tuna, Pink Grapefruit, Avocado, Oriental Dressing

Smoked Beef Tataki

White Onion & Wasabi Purée, Garlic Crisps, Pickled Shallots

Main

Sea Bass Fillet

Maitake Dashi, Yuzu Kosho, Pak Choi, Shimeji Mushrooms

Ribeye Steak

10oz Macken Brothers' 35 Day Dry Aged Prime Rib, Fries, Madeira Jus

Seafood Tagliatelle

Seared Gurnard, Cockles Cockles, Mussels, Aromatic Tomato Sauce, Roasted Fennel

Desserts

Mint Chocolate Mousse

White Chocolate Feuilletine, Biscoff Crumb

Banoffee Pie

Caramelised Banana, Peanut, White Chocolate Cream

Pavlova

Lemon Curd, Raspberry Sorbet



MENU C

£105

Starters

Sea Bass Sashimi

Ponzu, Wasabi, Pickled Ginger, Samphire

Octopus

Nduja Bon Bon, Red Pepper Purée, Olive, Tomato Salsa

Iberico

Paleta de Bellota 100% Iberico Cured Pork Shoulder, Piel de Sapo Melon

Mains

Surf n' Turf

*Macken Brothers' 35 Day Dry Aged Porterhouse Steak, Whole Native Lobster, Crevettes, Bone Marrow, Garden Salad, Fries
Madeira Jus | Béarnaise | Chimichurri*

Desserts

Cheese Board

Sharpham Brie | Comté | Keens | Bath Blue | Quince Jelly | Grapes | Celery | Crackers

Dessert Selection

*White Chocolate & Raspberry Choux Buns | Peach Jelly | Marshmallow |
Clotted Cream Fudge | Mint Chocolate Cup
Lemon Pavlova | Watermelon*

English Strawberry Tart

Macerated Strawberries, Vanilla Cream & Basil



CELEBRATION STACKS

Served with fruit on a large platter for all to share.

With a large sparkler, choose one or a mixture of both:

White Chocolate & Raspberry Choux Buns

£7pp

Brownies

£7pp

DIGESTIF

TIRAMISU MARTINI, *Stambecco Tiramisu, Baileys, Kaluha, Espresso, Savoiardi, Chocolate* £12

IRISH OLD FASHIONED, *Aperol, Slane Whiskey, Shankys Whip, Bitters* £11

LIONS DE SUDUIRAUT, *Sauternes, France, 2015* £35 (Half Bottle)

MEGYER, *Tokaji Aszu 5 Puttonyos, Hungary, 2016* £45 (Third Bottle)

CHÂTEAU CLIMENS, *Barsac, France, 2009* £98 (Half Bottle)

CHÂTEAU d'YQUEM, *Sauternes, France, 2003* £360 (Half Bottle)

FONTANEL, *Rivesaltes Ambré, France, 2011* £7/£38

GRAHAMS, *Late Bottled Vintage Port, Portugal, 2014* £6/£32 (Half Bottle)