

## Pescatarian Evening Menus

### To Indulge

Nyetimber Cuvée Brut Champagne

125 ml - £10.25

Nyetimber Cuvée Rosé Champagne

125 ml - £11.75

### Snacks

**Mansion breads**, flavoured butters £4.95

**Gordal olives**, £3.95

**Smoked almonds**, £3.50

### Oysters

**Naked**, shallot vinegar, lemon £3.50

**Wasabi crème fraîche**, pickled ginger £3.50

**Cucumber**, caviar, dill £3.50

Or £18 per 1/2 dozen

### Starters

**Churche's fruit de mare** (2 to share),

\*Picpoul de Pinet\*

Oysters, lobster claws, crab claws, king prawns, mussels,  
caramel chilli dressing, lemon emulsion, fresh bread rolls £70

*(Served cold)*

### Crab crumpets

\*Pinot grigio blush\*

Curried white crab, brown shrimp, mango chutney, caviar, shellfish emulsion £12

### Fogarty grilled lobster

\*Verdejo\*

half lobster tail, lobster tortellini, black garlic, cucumber, red pepper, dill £18

### Wild mushrooms

\*French Sauvignon Blanc\*

truffle, spinach, slow cooked egg yolk, parmesan foam, feuille de brick £13

### Mussels

cream and garlic sauce, fresh bread roll (available as a main) £7.95/£11.25

\*Denotes our recommended wine pairing with the dish\*



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### Crustacea

#### Half lobster thermidor £29

\*Pinot Grigio Blush\*

#### Grilled half lobster, Garlic butter £29

\*Pinot Grigio Blush\*

#### Roasted shellfish (2 to share) £80

*Lobster, scallops, king prawn, crab, mussels, clams, garlic butter*

*(Served hot)*

\*Muscadet\*

*All served with tenderstem broccoli,  
truffle & parmesan chips or garden potatoes*

### A La Carte

#### Roast Salmon

Crushed Cheshire potato, tenderstem broccoli, caviar, dill lemon beurre blanc £18

#### Halibut

\*New Zealand Sauvignon Blanc \*

Braised puy lentils, parsnip, hay baked leeks, kale £31

#### Monkfish

\*Chardonnay\*

horseradish creamed potato, roasted shallot, salsify, kale, bois boudrin sauce £28

#### Goat's cheese croquette

\*Le Bijou Rose\*

whipped goat's cheese, roast onion, beetroot, lovage, puffed wild rice £14

#### Sides

**Roast beetroot**, whipped goats' cheese, puffed wild rice £4.95

**Russian kale**, toasted pumpkin seeds, dill oil £4.95

**Cheshire garden potatoes**, herb butter £4.65

**Triple cooked chips** £3.50

**Truffle oil chips**, parmesan £4.95

\*Denotes our recommended wine pairing with the dish\*

