STOUR ROAD ~ FISH ISLAND ~ LONDON ~ E3 2NT

Menu Choice

Starter

Tian of smoked salmon with orange confit

Plate of smoked salmon with traditional accompaniments

Salad of Pan-seared Tuna, Nicoise Style

Smoked Salmon parcel with hot-smoked salmon mousse

Galette of vine tomato with charred courgette and parmesan crisp (vegetarian)

Truffled Jerusalem artichoke cappuccino (vegetarian)

Mains

Rump of Lamb with seasonal vegetables

Roasted wild halibut with citrus, charred artichoke, basil and herb mash

Black cod with miso sauce – pak choy, ginger rice pilau

Wild Baltic salmon with champagne cream sauce, crushed roast potatoes, sautéed cauliflower

Wild Seabass with vanilla froth and roasted garlic, salsify and truffled mash

Salmon Coulibiac, petits legumes

Open ravioli with butternut squash and blue cheese cream sauce (veg option)

Filo parcels with aubergine caviar, goats cheese and cream water-cress sauce on a parsnip & chestnut bed

Finish

Golden Syrup sponge pudding with homemade rum raisin ice cream

East End Mess

Mulled Pear & Pistachio Tart, Mascarpone & Pulled Pistachio

Glazed Apple Tart, Apple Sorbet, Brunoise of Roasted Apples & Creme Anglais