



THE LIGHTHOUSE RESTAURANT

Late Winter Pescatarian '24

Shiitake Laksa Broth

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Szechuan Carrot Tartare
mushroom crisp/ smoked lemon

Tunworth Gougere
sesame & miso caramel

Pumkin Korokke
kombu & chilli/ kaffir

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Tempura Tiger Prawn
prawn head dipping pot/ shiso & yuzu chimichurri

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Boylestone Brioche Loaf
smoked honey/ house butter

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Charlotte Potato
avocado/ Thai style

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Brined Black Cod
miso butter sauce/ pickles/ koji carrot

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Cornish Hake
Yorkshire rhubarb/ cabbage 'taco'/ onion marmalade
yeast

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Umeboshi Plum
shiso/ pink pepper /pear

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Salted Caramel Chocolate Tart
Yamazaki ice cream

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Rhubarb & Matcha Eclair

£85

It is essential that you notify us of any dietary requirements upon booking.

Please note a discretionary service charge of 12.5% will be added to the bill