



THE LIGHTHOUSE RESTAURANT

Spring Pescatarian '24

Coconut & Chilli Broth

Star Anise Carrot Croustade

rendang/ tamarind chutney

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Comte Cheese Beignet

kimchi honey/ furikake

Pickled Shimeji

KFC style/ satay

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Hake Crudo

burnt spring onion/ blood orange/ wood sorrel

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Dorset 'Crab Bun'

caramelised brioche/ apple/ ginger

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New Jersey Royals

Grangewood oyster mushroom/ Oglesfield/ leeks/ sourdough

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Halibut

cockle sauce 'Blanquette'/ black garlic/ Boylestone Wild Garlic

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Skrei Cod

miso cauliflower/ saffron salsify/ buttermilk

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Kaffir Panna Cotta

sea buckthorn/ mango/ kalamansi

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Vanilla Egg Custard Tart

Yorkshire rhubarb ripple ice cream

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Selection of Petit Fours

£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