



THE LIGHTHOUSE RESTAURANT

Late Spring Pescatarian '24

King Oyster Croustade

hoisin/ yuzu/ kombu

Coconut & Chilli Broth

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Star Anise Carrot

wasabi/ grated egg/ Yukon gold 'Hash'

Tomato Crisp

smoked goats cheese/ carrot xo

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Cured Chalkstream Trout

cucumber/ brined trout roe/ espelette yoghurt

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Parkerhouse Rolls

cultured butter

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BBQ Gem Lettuce

ras el hanout/ house sour cream/ fermented dill/ chive

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Hand Dived Orkney Scallop

watermelon dashi/ lao gan ma/ shiso

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Stone Bass

wye valley asparagus/ prawn skewer/ kimchi/ kosho cream

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Granny Smith

nasturtium/ tarragon/ toasted sumeshi

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Choux Bun

English strawberry/ hibiscus

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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