

(V) Vegetarian **(P)** Pescatarian **(GF)** Gluten-Free

PESCATARIAN

Roast Market Fish, warm tartare sauce, pea and mint puree, beer batter scraps
(for GF do not use scraps)

STEP 1: Turn your oven on, set to 170°C and make your cocktails

STEP 2: Homemade country loaf with malted yeast butter - If ordered (V) (P)

Place the bread in a preheated hot oven at 170°C for 5 minutes and serve immediately with the butter.
While warming, plate the starter.

STEP 3: GIN CURED SALMON - If ordered (V) (P) (GF)

Empty the pot with the salmon, pickled lemon onto the centre of a cold plate with dill mayo on the side and serve. Enjoy with your wine pairing.

STEP 4: MAIN

First boil a kettle. To roast the fish, put the foil container, lid on, into an oven preheated to 180°C for 15 minutes with the knob of butter, until it starts to flake and is cooked to the centre. Place the pea puree sachet and tartare sauce sachet in a pan of boiling water. Boil for 5 minutes or until piping hot. To serve place the puree onto a serving plate, place the fish on top, pour over the tartare sauce top with the scraps and serve. Enjoy with your wine pairing.

SIDES - If ordered

STEP 4: Triple cooked chips, truffle mayonnaise (V) (P) (GF)

As soon as you place the Main in, place the foil container, lid off, into a preheated oven at 180°C for 12 minutes or until piping hot, serve with the truffle emulsion on the side.

STEP 5: Tenderstem broccoli, hazelnut butter (V) (P) (GF)

Fill the kettle once more and when Main is nearly ready cook the broccoli in boiling salted water for 3-4 minutes and top with the butter and serve.



Let us entertain you!

Open Spotify, press search, then the camera top right, then scan the icon above. Choose one of our playlists to suit your mood.

Please consume on day of delivery. Keep refrigerated until use. Ensure all hot items are piping hot. Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. If you have a severe allergy or food intolerance, please speak to us before ordering.