

Starters

Shellfish parcel

Consisting of black shell Scottish muscles and sea clams poached in a garlic, white wine, fish stock and anise broth perfumed with mint and lime.

Carpaccio of fresh local yellowfin tuna

Topped with wasabi emulsion, chopped soya gel, mustard cress and sour dough crystal bread

Mains

Grilled local king prawns

In a sweet lemongrass chili, and cumin brine

Sticky smokey chicken pieces

Cooked Sous-vide and infused with smoked paprika, cardamom, ginger and honey

150g Fresh beef ribeye from Uruguay

Basted in a red wine and thyme flavoured butter

5kg Fresh local Meagre

Cooked Acqua Pazza with a, tomato, basil and garlic fish broth

Salads

Roasted pepper and grapefruits

Tossed with walnuts

Beetroot and orange

With blue cheese and honey

Minted cucumber and Roma cherry tomato salad

With olive oil

Desserts

Baked white chocolate berry cheesecake