



Menu

Forged In Fire

From teaching you to spearfish and Tuna fishing to
cooking over coals

To Start

Fire roasted scallops, chilli, lime butter, sea beet

Grilled Razor Clams, kumquat caviar, calabrian, lemon, garlic

Raw Oysters, smoked crème fraiche, cucumber granita

Grilled oysters, beef tallow, preserved lovage and rye

Bluefin Crudo, jalopeno aquachilie, seaberry, and sloe

Mains

Torched Mackerel, strawberry, cucumber buttermilk

Butterflied Bass, lemon burnt butter buerre blanc, concasse, dill

Grilled Brill, sea spaghetti, miso butter, caper, lime

Sticky Cod Ribs, corn salsa, pica de gallo

Buffalo Tuna skewers, pica pica, ranch

Desserts

Jessies Orange Olive oil cake, chocolate orange

Grilled Strawberries, Chocolate Fondue, Homemade Marshmallows

