



# THE THREE FISHES

## FARM TO FORK MENU

### SAMPLE MENU

\*\*\*1/2 DOZEN (6) LOUET-FEISSER OYSTERS £25

shallot house dressing, wholemeal sourdough bread, whey butter

#### CHEESE ROLLS

organic sourdough, whey butter, parsley pesto, black pea hummus

#### THREE BEETROOT SALAD

Goats Cheese winter purslane. smoked shallot dressing  
*Cotes du Rhone Blanc, Guillaume Gonnet Rhone Valley, France, 2022*

#### WILD GARLIC AND PINK FIR APPLE POTATO

soup, onion bhaji

#### TEMPURA SCALLOP

jalapeno tartar, lemon, dill oil  
*Cotes du Rhone Blanc, Guillaume Gonnet, Rhone Valley, France, 2022*

#### BUTTER PUFF PASTRY WRAPPED QUAIL BREAST

leg and cepe mushroom ragout  
*Spatburgunder, Von Bhul, Phalz, Germany, 2018*

£7

Hispi Cabbage  
French Beans and Snap Peas  
Buttered Broccoli

£8

Triple Cooked Chips  
Local New Potatoes  
Smoked Puree Potatoes

#### COTE HILL BLUE

*cheese, truffle honey  
Portal, Tawny Port*

#### CARAMELISED WHITE CHOCOLATE ICE CREAM

sesame, salted miso caramel

#### BLOOD ORANGE SOUFFLE

milk chocolate and honeycomb ice cream  
*Beereauslese, Muenzenrieder, Nieuseedlersee, Austria, 2020*

Eccles Cakes & Chocolate Truffles

(Plant-based and fish alternatives available)

**Menu Price £75.00**

**Wine Flight - £50.00**