



**SAMPLE**

# THE THREE FISHES FARM TO FORK MENU

\*\*\*1/2 DOZEN (6) LOUET-FEISSER OYSTERS £28  
shallot house dressing, wholemeal sourdough bread, whey butter

**CHEESE ROLLS**  
organic sourdough, whey butter, parsley pesto, black pea hummus

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**NATIVE LOBSTER**  
Carrot puree, baby leeks, caviar

**ASCROFT'S BABY CAULIFLOWER**  
Yeast foam, black rice

\*\*\*TEMPURA SCALLOPS\*\*\*  
Jalapeno tartar, lemon, dill oil

**RIB EYE OF VEAL**  
Girrolles, mushroom puree, broad beans, Café au Lait sauce

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£7	Broccoli, samphire & Olive oil	Triple Cooked Chips	£8
	French Beans and Snap Peas	Local New Potatoes	
	Buttered Cauliflower	Smoked Puree Potatoes	

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\*\*ST JAMES CHEESE \*\*   
Honey & Apricot

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\*\*\*PICKLED CHERRIES\*\*\*  
Koji Ice cream, rose water granita

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**BLACKCURRANT SOUFFLE**  
Beer Ice cream  
Beerenauslese, Muenzenrieder, Neusiedlersee, Austria, 2020

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**Eccles Cakes**  
(Plant-based and fish alternatives available)

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*5 course/8 course available \*\**