THE THREE FISHES

Private Dining

5 COURSE MENU

Sausage Roll & Cheese Roll

Crispy chicken crumble • whey butter, black pea hummus, parsley pesto

Organic Glenarm Treacle Salmon

Avocado, pickled ginger, micro coriander, chillis

Cream of Leek Soup

Chicken agnolotti, Perigord truffles

Aged Roast Fillet of Beef

Aged 21 days, roasting juices, purée & roast beef fat potatoes, seasonal garden vegetables

Iced Melting Chocolate Pudding

Chocolate sorbet, mace caramel, hazelnuts

£95 per person

A £2 cover charge per head will be added to your bill.

A discretionary 10% service charge will be added to your bill, all of which goes to our amazing staff.

As we only use the freshest seasonal ingredients, menus are subject to change. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, therefore we cannot guarantee that our dishes will be allergen free. Game may contain shot and fish may contain bones. If you have any food allergies or an intolerance query, please speak to a member of the team who will be happy to help.