

# A TASTE OF THE SEA

13TH OCTOBER 2022

£65 PER PERSON

HOUSE SOUSED MACKEREL MOUSSE & DILL BLINI

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PAN-FRIED SCALLOPS  
chorizo, pea purée, sauce vierge

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LEMON SORBET

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ROASTED HALIBUT, POTATO & BACON TERRINE  
sweetcorn purée, corn coblet, crispy pancetta, crab sauce

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PAN-FRIED BRILL  
parsnip dauphinoise, green beans, pickled cockle vierge sauce

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GREEN TEA CAKE  
honey & lemon cream

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LEMON & THYME TARTLET  
passionfruit ice cream, Italian meringue, lemon balm

v - vegetarian, ve - vegan, gf - gluten free, df - dairy free, gfo - gluten free option

Nuts, allergies & dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts & other dishes may contain nuts or nut traces. We cannot guarantee the 100% removal of all bones in our dishes, so we do advise caution when consuming the fish meals as they may contain bones. For any guests with dietary requirements please make this known to your server. The Cow Dalbury can not accept any responsibility for any allergen related intolerances you may have, if you have not asked for the dietary menu or informed us of your dietary needs.

THE  
CATCH  
AT THE COW