

THE
CATCH
AT THE COW



A Taste of The Sea

THURSDAY 16TH APRIL
7PM | 8 COURSES | £70

CLAM CHOWDER
pancetta & sourdough crumble

TEMPURA OYSTER
chilli, coriander, soy, pickled ginger

CORNISH SEA BASS CEVICHE
mango, lime, tomato

HAND DIVED SCALLOP PANI PURI
masala, potato, tamarind, mint

YUZU SORBET
mint, lime

CONFIT SEA TROUT
fennel, apple, radish, olive oil

ROASTED HAKE
English asparagus, new potato, burnt lemon butter

RHUBARB & CITRUS POSSET
pistachio, honey, shortbread

**our allergen matrix is available upon request. Please advise your server of any dietary requirements*