

# A FEAST OF SEVEN FISHES



## 7-COURSE TASTING MENU

BEACH HOUSE - THURSDAY 16TH JANUARY  
ARRIVAL FROM 6PM-6.45PM, FEAST STARTS AT 7PM

### PLAICE FILLET

Salt baked carrot - rock samphire butter sauce- foraged sea herbs

### SQUID BOLOGNESE

Slow cooked squid in tomatoes, onions & herbs served on linguini pasta, finished with basil oil

### BLOW-TORCHED & CURED MACKEREL

Cucumber salad- keta caviar- buttermilk gel

### STEAMED HALIBUT WRAPPED IN WILD MUSTARD LEAF

Beetroot, fennel & orange salad, with a Cornish saffron sauce

### SMOKED HERRING

Apple – celeriac

### ROAST MONKFISH

Vindaloo spices, pickled shallots & quince

### BEACHCOMBERS' DESSERT

SEAWEED RUM INFUSED SPONGE, EDIBLE SAND, MERINGUE SHARDS, CHOCOLATE TWIGS & COCONUT PANNACOTTA

**£59.95PP - BOOK YOUR 'TICKET' IN ADVANCE**

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