



**WELCOME DRNK**

a glass of Incanto Prosecco Rosé

**APPETIZER**

**Lobster ravioli & Lobster bisque**  
saffron confit fennel, lemon gel

**STARTER**

**Monkfish & salmon ballotine**  
wrapped in nori, orange emulsion,  
torched clementine, watercress, horseradish,  
squid ink tapioca cracker

**MAIN**

**Seatrout with asparagus**  
wild garlic mayonnaise, potato fondant,  
mussel & spring onion velouté, sea herbs

**DESSERT**

**Strawberries & cream**  
clotted cream parfait, meringue,  
macerated strawberries, Aperol jelly,  
freeze dried raspberries

**£58.50 per person**



**Venue:** The Ostlers, High Road, Horndon On The Hill

**Date & Time:** Friday 24th May 2024 at 7pm

**Reservations:** 01375 642463 booking required