

## MYRTLE OCEAN FEAST

### WELCOME COCKTAIL

*served upon arrival*

### STARTER

#### SEARED COD FILLETS IN A SMOKY RED PEPPER SAUCE

*served with new potatoes, asparagus,  
and lemon-garlic oil*

#### PRAWN AND LUMP CRAB CROQUETTES

*Creamy labneh yogurt dressing with fresh herbs,  
chimichurri, and Parmesan cheese*

#### SMOKED MACKEREL

*Rocket, peas and coriander salad,  
coconut and jalapeño yogurt*

#### WILD MUSHROOM AND ROASTED CHESTNUT SOUP

*Hearty soup with a hint of sweetness VG*

### MAIN COURSE

#### SEARED HAKE AND SAMPHIRE

*Succulent hake in a flavorful chili broth,  
topped with samphire, oyster mushrooms, and  
confit cherry tomatoes*

#### GRILLED SALMON, PICO DE GALLO

*With a Creole pepper kick, with pico de gallo salsa,  
savory popped Texas-style dirty rice,  
and a tangy sour pineapple-sour cream sauce*

#### PAN-FRIED SEA BASS (+£4 SUPPLEMENT)

*Baked new potatoes and spinach, coconut  
dressing and caramelised onion*

#### SMOKED CAULIFLOWER STEAK

*Topped with a kale salad, creamy celeriac puree,  
and a zesty pico de gallo salsa VG*

### DESSERT

#### STICKY TOFFEE PUDDING

*Vanilla bean ice cream, creamed butterscotch V*

#### CHRISTMAS PUDDING

*served with Brandy custard and crumbs V*

#### WARM ALABAMA CHOCOLATE BROWNIE

*served with vanilla ice cream V*

#### CHAMPAGNE AND RASPBERRY SORBET

*refreshing, with a slightly sweet and bubbly flavour VG*

**£65 PER PERSON**

*We're bringing the magic of Christmas to our restaurant!  
Enjoy a delicious meal, festive atmosphere, and Christmas crackers on every table.*

A discretionary service charge of 15% will be added to your final bill.  
All prices are inclusive of VAT at the current rate.