

KASPAR'S

SEAFOOD BAR AND GRILL

ENTREES

Gressingham Duck Breast £15

apricot | rocket | hazelnut

Pan Roasted Scallops £21

pea puree | black pudding | bacon powder

Green Asparagus £25

summer truffle | parmesan | morels ●

Dressed Crab £14

mint | coriander | apple jelly | soda bread

Isle of Wight Heritage Tomatoes £17

burrata | olive oil & balsamic pearls | basil ●

White Asparagus £15

preserved lemon emulsion | macadamia gremolata | grapefruit

MAIN COURSES

Pan Seared Halibut £39

crayfish | mussel nage | chorizo

Baked Lemon Sole £25

petit pois a la française | bacon espuma | chickweed

Grilled Scottish Salmon £31

keta caviar | wild asparagus | tarragon emulsion

Crayfish "Carbonara" Linguini £25

bacon | egg yolk

Pork Fillet £29

ham hock | peach | cider reduction

Potpourri of Seasonal Vegetable £18

puff pastry | wild garlic mash | basil nage ●

Dishes marked with ● are suitable for vegetarians

Food allergies & special dietary requirements can be catered for by our chefs. Please make us aware & they will prepare something especially for you.

We are happy to provide you with full details of dishes with regard to the products used, allergen substances & nutrition.

All prices include VAT. A suggested discretionary service charge of 12.5% will be added to your final bill.

