

CAFFÈ III GRANDE
MMXI
ABACO



Taste of the Sea

WEDNESDAY 8 APRIL 2020 - 7.30PM

Glass of Joseph Perrier Cuvee Royale Champagne.

Whitby white crab crostini's, apple, pea and lime.

Beetroot gravadlax with yellisons goats curd, lemon and ginger gel.

Bouillabaisse with rouille and Parmesan wafer.

Queenside scallop ravioli charred cucumber and fennel emulsion.

*Torched chalk stream trout, burnt onion purée,
red wine braised celery, potato terrine.*

Vanilla egg custard with textures of rhubarb and granola crumb.

£40 per person

• BOOKING ESSENTIAL •

ASK YOUR BARISTA FOR MORE DETAILS