



SEAFOOD TASTING MENU

Saturday 17th November sees the launch of our 'Seafood Tasting Room'! Exclusive use for parties of between 4 and 8 guests, pre-booking only, this unique experience offers guests the opportunity to sample a carefully selected and delicious 'seafood tasting menu' designed by our Head Chef, Tom, in the stunning surrounding of our oak panelled tasting room. This experience offers a glimpse into the History and Heritage of The Black Bull, combined with chef's modern seafood interpretation and our fantastic hospitality.

£50 Per Person

Canapés to Start

SHELLFISH BISQUE

Basil & Crab

KING SCALLOPS

Cauliflower, Curry & Roast Cashew

CURED CHALK STREAM TROUT

Beetroot, Horseradish & Watercress

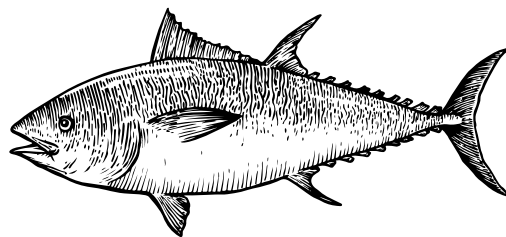
RED MULLET

Pak Choi, Coriander, Crispy Potato & Thai Mussel Sauce

WILD FLOWER HONEY CAKE

Whiskey Ice Cream, Toasted Almond & Banana

Coffee or Tea with Homemade Petit Fours



Please note this is only a sample menu.

All our food is prepared to order and we strive to satisfy all dietary requirements. If you require information about any ingredients or allergens in our dishes please ask a member of our team.