



Restaurant, Bakehouse, Bar and Terrace

*Presents*  
*Fish and Fizz menu*

*Friday June 28<sup>th</sup> at 6:00pm*

*£55 per person {including selected sparkling and Champagne flight with meal}*

*bookings now being taken. [Br6.bookings@lsec.ac.uk](mailto:Br6.bookings@lsec.ac.uk) -T. 0203954 5006- Or <https://www.thefork.co.uk/>*

FIRST COURSE

*Lemon oil poached salmon, tomato fondue, parmesan broth, parmesan tuille., **milk, sulphites,***

SECOND COURSE

*Crab ravioli, lobster bisque, marinated artichoke **gluten, egg, milk, crustacean, sulphites***

THIRD COURSE

*Harissa prawn, sweet and sour popcorn, tapenade, watermelon, fennel, miso dressing **crustacean, soya, sulphites***

FOURTH COURSE

*Grilled Plaice on the bone, brown shrimp butter with capers and lemon, jersey royal new potatoes **milk, sulphites, fish, crustacean,***

FIFTH COURSE

*Vanilla infused peaches, preserved strawberries, coconut sorbet, almond crumb **egg, milk, gluten, sulphites, peanuts, nuts, soya.***

*Selection of British cheeses available on a supplement of £9.00*

*All products sold by us and supplied to us have the acknowledged allergens presented on menus/packaging/or informed by waiting staff.*

*Please inform staff if you are still concerned, prior to consumption. To ensure the freshness and seasonality of our foods, all products are subject to change without prior notice.*

*We do not include service charge on our billing. Gratuities are presented at the courtesy of our guests. Thank you-br6*