

SUPPER CLUB SERIES

THE STICKLEBACK FISH COMPANY



A CELEBRATION OF THE BEST OF BRITISH SEAFOOD

Five courses & a glass of Champagne – from £80 per person

Add wine pairings – from £44 per person

— NIBBLES —

MERSEA OYSTERS Bloody Mary Dressing

BREAD Coombeshead Farm Sourdough, House Soda Bread, Seaweed Butter **V·VGO**

HOUSE GRAVLAX Beetroot-&-Vodka-Cured Scottish Sea Trout, Punchy Horseradish Cream

MACKEREL CEVICHE Shetland Mackerel, Coconut Milk, Fresh Chilli, Lime & Coriander

— STARTER —

HAND-DIVED SCALLOP

Coal Roasted Loch-Fyne Scallop, Café de Paris Butter, Herb Crumb

— MAIN —

WILD TURBOT

Whole Roasted, Braised Peas & Baby Gem, Westcombe Pancetta,
Champagne Cream Sauce

HASH BROWN CHIPS

Malt-Vinegar Salt

VG

SHARING
SIDES

BIBB SALAD

Buttermilk Dressing, Dill

V

— CHEESE COURSE —

WHOLE CRAB FONDUE

Pot-Caught British Isles Crab, Sparkenhoe Cheese, Crudites

— DESSERT —

JELLY & ICE CREAM

Provence Rosé Jelly, Raspberry & Vanilla Ice Cream, Summer Berries

V – Vegetarian **VO** – Vegetarian option **VG** – Vegan **VGO** – Vegan option

Service charge, upgrades and additional purchases not included in the price. Deposit will be deducted from the final bill. Free cancellation up to 48 hours before your reservation, 100% will be charged thereafter. Prices include 20% VAT. We take cash, Visa, Mastercard, Amex & Maestro. All prices in GBP. Optional 12.5% service charge added to every bill – 100% of this goes to the restaurant staff. Please advise on dietary requirements & allergies.

We can't guarantee our dishes are allergen free and we handle all allergens in our kitchen. Our fryers are used for non-vegetarian dishes.

For groups of 6+, email reservations@jamieolivercatherinest.com | For special dietary requirements, email enquiries@jamieolivercatherinest.com