

The British Open  
Five Course Dinner  
*with Chef Kevin Lynn*



Sourdough, Cultivated Parsley Butter

Confit Beetroot, Goats Cheese, Apple, Dill

Line Caught Seabass, Wirral Samphire, Buttermilk, Keta

Salt Marsh Lamb, Aubergine, fermented Cherry Tomatoes, Olive jus

Yuzu Tart, Raspberry Sorbet



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