

# SCOTT'S

## RICHMOND

### COCKTAIL MASTERCLASS MENU

#### Starters

##### **Scott's prawn cocktail**

*Marie Rose sauce*

##### **Torched fillet of mackerel**

*burnt citrus dashi, shaved fennel and shiso*

##### **Girolle and zucchini risotto**

*Gorgonzola and ripped zucchini flowers*

#### Mains

##### **Fillet of cod**

*Romana zucchini, datterini tomato and artichoke sauce vierge*

##### **Seared sea bass**

*miso yuzu kosho butter and chives*

##### **Butternut squash masala**

*cashew, coriander and pilaf rice*

#### Desserts

##### **Amedei chocolate mousse**

*cherries and milk ice cream*

##### **Silent pool gin and lemon posset**

*twinkle sorbet*

##### **Strawberries and raspberries**

*Crème Chantilly*

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 15% will be added to your bill. Includes VAT. Vaping is not permitted.

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