

The Great Summer Seafood Night

with

Tony Elvin

Thursday 1st August

Drink on Arrival

Nibbles to share

Anchoïade & breads

Crab & prawn risotto balls with celariac remoulade

Ceviche

Sea bass, salmon & trout with ginger & orange dressing

Mackerel

Olives, tomato & sardine ketchup

Halibut Steak

in tomato & fresh basil with seasonal vegetables

Mixed Summer Berries

with white chocolate & black pepper ice cream

Coffee

£85 per person

A discretionary 10% service charge will be added to your bill.

All of which goes to the staff



Tony Elvin is a bit of a self confessed wine geek.

He is a qualified Sommelier and until a few years ago he held the post of General Manager at Hotel du Vin in Brum where he was responsible for organising and curating wine events nationwide for the Hotel du Vin group.

He's now head honcho at Solihull's Touchwood Centre but keeps his hand in by hosting wine events and tastings around the Midlands with his 'Wine Events Company'.

He has put together some great wines which we think will accompany your dinner beautifully...