

PAN FRIED STONE BASS

Spiced Red Lentils, Charred Leek, Sea Radish, Coconut and Miso Sauce

CHARRED LEEKS

SAUCE SHOULD
BE PARTIALLY
POURED OVER
THE BASS AND
TO THE SIDE OF
THE DISH



SEA HERBS

STONE BASS
FILLET

SPICED RED
LENTILS
(DAHL)

ALLERGENS

FISH / EGGS / SOYA / MILK / SULPHUR DIOXIDE / GLUTEN

POINTS OF NOTE

- Stone Bass is a large sea fish found in the Mediterranean, it has a brownish silver scales which resemble a stone, also known as wreckfish/meagre
- Miso is a fermented soya paste that adds a salty umami flavor to many Japanese dishes. Most miso is made in Japan, where the ingredient has been used since the eighth century or earlier
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