

MICHAEL VAUGHAN OBE LUNCH MENU

STARTER

BEETROOT CURED SCOTTISH SALMON

Horseradish Cream, Pickles, Squid Ink Soda Bread

MAIN

BAKED RYE BAY COD

Crushed Celeriac, Toasted Hazelnuts, Coastal Greens,
Pink Grapefruit & Orange Butter Sauce

DESSERT

CROISSANT BREAD & BUTTER PUDDING 'BRULEE'

Dorset Clotted Cream

IN SUPPORT OF THE EVIE DOVE FOUNDATION



THANK YOU TO THE SUPPORTERS OF THE EVENT





WWW.ROCKSALTFOLKESTONE.COM

Eating raw fish, shellfish, eggs or meat increases the risk of foodborne illnesses. Please let us know of any food allergies upon ordering. Although every effort is made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs.



MICHAEL VAUGHAN OBE LUNCH MENU

VEGAN/VEGETARIAN

STARTER

ROASTED AUTUMN SQUASH SALAD

Chicory Pear, Whipped Feta, Crispy Sage, Pumpkin Oil

MAIN

JERUSALEM ARTICHOKE FILO TART

Pearl Barley Risotto, Owley Farm Mushrooms, Pickled Onions, Black Garlic, Bitter Leaves

DESSERT

CROISSANT BREAD & BUTTER PUDDING 'BRULEE'

Dorset Clotted Cream

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