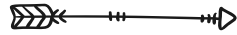




THE TASTES OF GREAT BRITAIN

Flavors Inspired by the #BarbourWayofLife & the British Countryside



OYSTER TRIO

summer fried, beach grilled, freshly shucked

FIRST COURSE

little neck clams, tarragon, cucumber, white beans, lemon

MID-COURSE

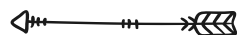
morels, english peas, nasturtium, clotted cream

MAIN

black bass, rhubarb, hazelnuts, toasted oats

DESSERT

eton mess



Barbour®

By Wequassett Resort & Golf Club's Executive Chef James Hackney

A Native of Leicestershire, England