

An Unruly New Year!

oyster & caviar *warm mersea oyster, oyster velouté, n25 umai heritage caviar 8.5*
mersea oyster *pickled cucumber, horseradish, dill 4.5*

smoked cod's roe tartlet, avruga caviar
arancini of mersea crab, chilli, lime

unruly sourdough brioche *whipped fen farm butter*

hand-dived orkney scallop crudo *blood orange, fennel, pink grapefruit, smoked roe*
burnt onion brodo *chive & pecorino pesto*

wild boar raviolo *gremolata, lardo dressing*
agnolotti *3-year aged parmesan, italian black truffle*

40-day dry aged beef wellington *ox cheek & potato terrine, bone marrow, black garlic*
celeriac wellington *caramelised celeriac puree, wild mushroom*

honey & lavender custard tart *lemon sorbet, honeycomb*
72% tosier ugandan chocolate *baileys, espresso*

£90 per guest