

An Unruly New Year!

oyster & caviar *warm mersea oyster, oyster velouté, n25 umai heritage caviar 8.5*
fried oyster *smoked chilli 4.5*

smoked cod's roe tartlet *gougere, avruga caviar*
arancini of mersea crab *burnt lemon*

unruly sourdough brioche *chicken liver, walnut*

venison battuta *3-year aged parmesan terrine, confit yolk, n25 caviar*
jerusalem artichoke velouté *winter truffle, ragu*

raviolo *lobster, langoustine, crispy chilli, lemongrass velouté*
sopressini pasta *cacio e pepe, pecorino*

40-day dry aged beef wellington *veal sweetbread & duck liver farce, bone marrow, caramelised roscoff*
beetroot wellington *crapaudine beetroot, wild mushroom, whipped ricotta*

blood orange trifle *yorkshire rhubarb, pistachio, campari*
72% tosier chocolate & salted caramel tart *sheep's milk ice cream*

£100 per guest