

Be Unruly Tasting Thursday

crispy sweetbread *caesar dressing* £4

fried mersea oyster

xo sauce, chilli £4.5

n25 umai heritage caviar & dill, smoked cucumber £5.5

duo £9.5

arancino *nduja & taleggio*

smoked cod's roe tartlet *avruga caviar*

unruly sourdough focaccia

whipped fen farm butter

east coast native lobster

isle of wight tomatoes, "brodo", avruga caviar (optional additional course, £16)

ham hock terrine

pickled girolles, parsley emulsion

chalk stream trout

shellfish sauce, clam

galloway 40-day aged beef

peperonata, courgette, aubergine

semifreddo

raspberry sorbet, white peach brodo

£49 per guest

72% tosier chocolate delice

blackberry sorbet

Be Unruly Tasting Thursday

tunworth tartlet

pickled walnut

unruly sourdough focaccia

whipped fen farm butter

isle of wight tomatoes in “brodo”

basil sorbet, goats cheese (optional additional course, £10)

burrata

grapefruit, dill, orange

bucatini pasta

sweetcorn, pangrattato, chilli

ricotta gnocchi

smoked aubergine, peperonata, courgette

semifreddo

raspberry sorbet, white peach brodo

72% tosier chocolate delice

blackberry sorbet

£49 per guest

please inform us of any allergies

a £1 discretionary charge is added to your bill to support Red Rose Chain's work with the marginalised/ disabled