

Be Unruly Tasting Thursday

fried mersea oyster

no sauce, chilli £4.5

n25 umai heritage caviar, seaweed & dill emulsion £5.5

duo £9.5

arancino *nduja & taleggio*

smoked cod's roe tartlet *avruga caviar*

unruly sourdough focaccia

whipped fen farm butter

hand-dived orkney scallop crudo

isle of wight tomatoes, "brodo", avruga caviar (optional additional course, £15)

chalk stream trout

grapefruit, chilli, avruga caviar, dill

rabbit risotto

sweetcorn, pancetta, 3-year aged parmesan

lamb rump

smoked aubergine, peperonata, courgette

lemon semifreddo

lemon sorbet, meringue, sesame

£49 per guest

blackberry & chocolate tart

hazelnut, blackberry sorbet

Be Unruly Tasting Thursday

tunworth crostini *gremolata*

unruly sourdough focaccia
whipped fen farm butter

isle of wight tomatoes in “brodo”
basil sorbet, goats cheese (optional additional course (£10))

burrata
grapefruit, chilli, dill

lin’s garden beetroots
walnut dressing, dill, sheep’s milk curd

ricotta gnocchi
smoked aubergine, peperonata, courgette

vanilla semifreddo
lemon sorbet, meringue

blackberry & chocolate
hazelnut, 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