## Tasting Thursday 14th August

## mersea oyster

natural £4.5 each | £25 half dozen
fried, 'nduja xo sauce, chilli £5 each | £29 half dozen
pickled, smoked cucumber, n25 umai caviar £6.5 each | £38 half dozen
grilled, gremolata, garlic £5 each | £29 half dozen
unruly quattro 1 of each £20

brown crab arancino burnt lemon smoked cod's roe tartlet avruga caviar sourdough focaccia whipped fen farm butter	lobster arancino burnt lemon, chilli smoked cod's roe tartlet avruga cavian sourdough focaccia fen farm butter, chicken liver parfait, crispy skin
courgette salad chilli, ricotta, basil	scorched mackerel tonnato dressing, iberico ham, anchovy, caper
hake king prawn tortellini, shellfish sauce	stuffed courgette flower ricotta, peperonata, basil
40-day aged beef isle of wight tomatoes, ox cheek, bone marrow dressing	monkfish king prawn tortellini, shellfish sauce
panna cotta madagascan vanilla, plum sorbet	olive-fed english wagyu beef isle of wight tomatoes, ox cheek, hone marrow dressing
tosier chocolate raspberry sorbet, pistachio	panna cotta madagascan vanilla, plum sorbet
£49/£79	tosier chocolate raspberry sorbet, pistachio

Please inform us of any allergies
A £1 discretionary charge is added to each bill
to support Red Rose Chain's work with the
marginalised/ disabled

## Vegetarian Tasting Thursday 14th August

st. jude tartlet walnut nocellara olives unruly sourdough focaccia whipped fen farm butter
courgette salad chilli, ricotta, basil
goats cheese tortellini isle of wight tomatoes, black olive dressing
roasted gnocchi smoked aubergine, peperonata, courgette
panna cotta madagascan vanilla, plum sorbet

£49

tosier chocolate raspberry sorbet, pistachio

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