

Tasting Thursday 11th September

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
unruby quattro 1 of each £20

smoked cod's roe tartlet *avrugga caviar*
arancino *wild mushroom, cashel blue*
sourdough focaccia *anchovy butter*

broccoli velouté
gorgonzola ravioli, smoked almond pesto

hake
caponata dressing, smoked aubergine, yoghurt

60-day aged pork
delica pumpkin, sage, peppercorn sauce

panna cotta
madagascan vanilla, moscato, poached pear

tosier chocolate cremosa
cherry, amaretto

smoked cod's roe tartlet *avrugga caviar*
arancino *wild mushroom, cashel blue*
sourdough focaccia
anchovy butter, chicken liver parfait, crispy skin

broccoli velouté
gorgonzola ravioli, smoked almond pesto

roast hand-dived orkney scallop
isle of wight tomato, black olive, basil

monkfish
caponata dressing, smoked aubergine, yoghurt

iberico pork
delica pumpkin, sage, peppercorn sauce

panna cotta
madagascan vanilla, moscato, poached pear

tosier chocolate cremosa
cherry, amaretto

£49/ £79

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 11th September

st. jude tartlet *chilli honey*
wild mushroom arancini *cashel blue*
unruly sourdough focaccia *whipped fen farm butter*

broccoli velouté
gorgonzola ravioli, smoked almond pesto

stuffed courgette flower
ricotta, smoked aubergine, peperonata

delica pumpkin gnocchi
crispy sage

panna cotta
madagascan vanilla, moscato, poached pear

£49

tosier chocolate cremosa
cherry, amaretto

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