

Tasting Thursday 25th 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
unruly quattro 1 of each £20

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

broccoli velouté
gorgonzola, smoked almond pesto

cappelletti pasta
sweetcorn, girolles, pancetta

partridge
delica pumpkin, gnocchi, peppercorn sauce

panna cotta
madagascan vanilla, moscato, poached pear

tosier chocolate cremosa
raspberry sorbet, pistachio

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

hand-dived orkney scallop crudo
tonnato dressing, iberico ham, anchovy, caper

broccoli velouté
gorgonzola, smoked almond pesto

cod loin
sweetcorn, girolles, pancetta

venison
delica pumpkin, gnocchi, peppercorn sauce

panna cotta
madagascan vanilla, moscato, poached pear

tosier chocolate cremosa
raspberry sorbet, pistachio

£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 25th September

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

broccoli velouté
gorgonzola, smoked almond pesto

cappelletti pasta
sweetcorn, girolles, aged parmesan

roasted gnocchi
delica pumpkin, sage

panna cotta
madagascan vanilla, moscato, poached pear

£49

tosier chocolate cremosa
raspberry sorbet, pistachio

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