

Tasting Thursday 23rd October

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

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

venison battuta
black garlic, confit burford brown yolk

chalk stream trout
smoked eel, roe butter sauce

60-day aged pork
caramelised salsify, hazelnut dressing, chard

panna cotta
madagascan vanilla, nashi pear, moscato

70% tosier chocolate cremosa
blackberry sorbet

£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

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

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

venison battuta
black garlic, confit burford brown yolk

cod loin
smoked eel, roe butter sauce

iberico pork
caramelised salsify, hazelnut dressing, chard

panna cotta
madagascan vanilla, nashi pear, moscato

chocolate & hazelnut delicé
blackberry sorbet

white chocolate & baileys bonbon

Vegetarian Tasting Thursday 23rd October

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

broccoli soup
smoked almond pesto, gorgonzola

delica pumpkin
black garlic, chicory, brown butter & pumpkin seed dressing

roasted gnocchi
caramelised salsify, hazelnut dressing, chard

panna cotta
madagascan vanilla, nashi pear, moscato

£49

70% tosier chocolate cremosa
blackberry sorbet

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