

Tasting Thursday 2nd 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 *whipped anchovy butter*

venison battuta
confit egg yolk, black garlic

cod loin
caponata dressing, smoked aubergine, burnt lemon

60-day aged pork
olive oil mash, carrot puree, ham hock

panna cotta
madagascan vanilla, moscato, nashi pear

tosier chocolate cremosa
raspberry sorbet, pistachio

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

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

venison battuta
confit egg yolk, black garlic

lobster
caponata dressing, smoked aubergine, burnt lemon

iberico pork presa
olive oil mash, carrot puree, ham hock

panna cotta
madagascan vanilla, moscato, nashi 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 2nd October

st. jude tartlet *chilli honey*
nocellara olives
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, nashi pear

£49

tosier chocolate cremosa
raspberry sorbet, pistachio

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