

Tasting Thursday 11th December

mersea oyster

natural £4.5 each / £25 half dozen
fried, 'nduja xo sauce, chilli £5 each / £29 half dozen
pickled, n25 caviar, smoked cucumber £6.5 each / £37 half dozen
grilled, gremolata, garlic £5 each / £29 half dozen
unruly quattro 1 of each £20

arancino 'nduja & taleggio
smoked cod's roe avruga caviar
sourdough focaccia anchovy butter

white onion velouté
gorgonzola, pesto, prosciutto

risotto
wild mushroom, cavolo nero

60-day aged pork
black pudding, cauliflower, guanciale & pancetta
dressing

calvados panna cotta
mince pie ice cream

70% tosier chocolate cremosa
espresso ice cream

£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 'nduja & taleggio
smoked cod's roe avruga caviar
sourdough focaccia
anchovy butter, chicken liver parfait, crispy skin

hand-dived orkney scallop crudo
grapefruit, fennel, chilli, smoked almond

white onion velouté
gorgonzola, pesto, prosciutto

halibut
mussels, smoked eel, roe butter sauce

iberico pork
black pudding, cauliflower, guanciale & pancetta
dressing

calvados panna cotta
mince pie ice cream

70% tosier chocolate tiramisu
espresso ice cream

white chocolate & baileys bonbon

Vegetarian Tasting 11th December

st. jude tartlet *chilli*
crostini *pickled walnut*
unruly sourdough focaccia *fen farm butter*

white onion velouté
gorgonzola, croutons, pesto

risotto
wild mushroom, cavolo nero

parmesan gnocchi
salsify, hazelnut, chard

calvados panna cotta
mince pie ice cream

£49

70% tosier chocolate cremosa
espresso ice cream

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