

Tasting Thursday 15th January

mersea pyefleet oysters

natural £4.5 each / £25 half dozen

fried, parma ham xo sauce, chive, parmesan £5 each / £29 half dozen

pickled, bloody mary dressing, celery £5.5 each / £32 half dozen

grilled, gremolata, black olive £5 each / £29 half dozen

be unruly quattro 1 of each £19

arancino *'nduja & taleggio*

smoked cod's roe *avrugă caviar*

sourdough focaccia *anchovy butter*

parsley velouté

pesto, taleggio

chalk stream trout

avrugă caviar sauce, broccoli

parmesan gnocchi

cauliflower, black garlic, pancetta & lardo dressing

blood orange custard tart

cointreau ice cream

70% tosier chocolate cremosa

espresso ice cream

arancino *'nduja & taleggio*

smoked cod's roe *avrugă caviar*

sourdough focaccia

anchovy butter, chicken liver parfait, crispy skin

beetroot cured trout

smoked almond, apple, whipped labneh

parsley velouté

pesto, taleggio

halibut

avrugă caviar sauce, broccoli

60-day aged pork

presa, belly, cauliflower, black pudding, apple, guanciale & pancetta dressing

blood orange custard tart

cointreau ice cream

70% tosier chocolate tiramisu

espresso ice cream

white chocolate & pistachio bonbon

£39.25 / £55.50

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 15th January

vacherin tartlet *chilli*
arancino *wild mushroom, cashel blue*
sourdough focaccia *fen farm butter*

parsley velouté
pesto, taleggio

cavolo nero agnolotto
stuffed morel mushroom, 3-year aged parmesan

parmesan gnocchi
cauliflower, black garlic, hazelnut & brown butter dressing

blood orange custard tart
cointreau ice cream

70% tosier chocolate cremosa
espresso ice cream

£39.25

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