

Tasting Thursday 22nd January

mersea pyefleet oysters

natural £4.5 each / £25 half dozen

fried, iberico x.o. sauce, chive, parmesan £6 each / £35 half dozen

pickled, bloody mary dressing, celery £5 each / £29 half dozen

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

be unruly quattro 1 of each £20

arancino *'nduja & taleggio*

smoked cod's roe tartlet *avruga caviar*

sourdough focaccia *anchovy butter*

parsley soup

pesto, taleggio, garlic croutons

chalk stream trout

avruga caviar sauce, broccoli

risotto

celeriac, sage, walnut, blue cheese

earl grey panna cotta

marinated figs

70% tosier chocolate cremosa

espresso ice cream

£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*

arancino *'nduja & taleggio*

smoked cod's roe tartlet *avruga caviar*

sourdough focaccia

anchovy butter, chicken liver parfait, crispy skin

beetroot cured trout

apple, sheep's milk dressing, dill

parsley soup

pesto, taleggio, garlic croutons

cod loin

avruga caviar sauce, broccoli

40 day-aged beef

black garlic, braised ox cheek, aerated mash

earl grey panna cotta

marinated figs

70% tosier chocolate tiramisu

espresso ice cream

white chocolate & rhubarb bonbon

Vegetarian Tasting 22nd January

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

parsley soup
pesto, taleggio, garlic croutons

beetroot salad
mascarpone, smoked almond, apple

risotto
celeriac, sage, walnut, blue cheese

earl grey panna cotta
marinated figs

£39.25

70% tosier chocolate cremosa
espresso ice cream

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