

Tasting Thursday 29th January

mersea pyefleet oysters

natural £4.5 each / £25 half dozen

fried, iberico x.o., 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 arruga caviar
smoked cod's roe arruga caviar
sourdough focaccia anchovy butter

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

potato & leek velouté
smoked eel

beetroot cured chalk stream trout
apple, dill, whipped labneh

cod loin
arruga caviar sauce, broccoli

potato & leek velouté
smoked eel

risotto
celeriac, sage, walnut, blue cheese

rabbit raviolo
iberico ham, pancetta velouté, tarragon

blood orange custard tart
cointreau ice cream

50 day-aged beef
black garlic, aerated mash, ox cheek

70% tosier chocolate cremosa
espresso ice cream

blood orange custard tart
cointreau 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*

70% tosier chocolate tiramisu
espresso ice cream

white chocolate & baileys bonbon

Vegetarian Tasting 29th 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

blood orange custard tart
cointreau ice cream

70% tosier chocolate cremosa
espresso ice cream

£39.25

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