

Tasting Thursday 19th February

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

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

leek & potato soup

gorgonzola, garlic croutons

beetroot cured trout

apple, dill, buttermilk dressing

cod loin

arruga caviar sauce, broccoli

leek & potato soup

gorgonzola, garlic croutons

risotto

celeriac, black winter truffle, 3-year aged parmesan

cod loin

arruga caviar sauce, broccoli

blood orange custard tart

cointreau ice cream

mallard

parsnip, pear, aerated mash

70% tosier chocolate cremosa

espresso ice cream

blood orange custard tart

cointreau 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*

70% tosier chocolate tiramisu

espresso ice cream

white chocolate & baileys bonbon

Vegetarian Tasting 19th February

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

leek & potato soup
gorgonzola, garlic croutons

beetroot salad
mascarpone, smoked almond, apple

risotto
celeriac, black winter truffle, 3-year aged parmesan

blood orange custard tart
cointreau ice cream

70% tosier chocolate cremosa
espresso ice cream

£49

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