

Tasting Thursday 26th 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 *wild mushroom & casbel blue*

smoked cod's roe *avruga caviar*

sourdough focaccia *anchovy butter*

wild garlic soup

taleggio, croutons, pesto

chalk stream trout

avruga caviar sauce, broccoli

risotto

celeriac, truffle, confit egg yolk

blood orange custard tart

cointreau ice cream

70% tosier chocolate cremosa

espresso ice cream, pedro ximinez

£45 / £55

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 *wild mushroom & casbel blue*

smoked cod's roe *avruga caviar*

sourdough focaccia

anchovy butter, chicken liver parfait, crispy skin

beetroot cured trout

apple, sheep's milk dressing, dill

wild garlic soup

taleggio, croutons, pesto

cod loin

avruga caviar sauce, broccoli

venison

parsnip, pear, aerated mash, huntsman sauce

blood orange custard tart

cointreau ice cream

70% tosier chocolate tiramisu

espresso ice cream

white chocolate & baileys bonbon

Vegetarian Tasting 26th February

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

wild garlic soup
talleggio, croutons, pesto

beetroot salad
mascarpone, smoked almond, apple

risotto
celeriac, truffle, confit egg yolk

blood orange custard tart
cointreau ice cream

70% tosier chocolate cremosa
espresso ice cream, pedro ximineç

£45

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