

Tasting Thursday 5th March

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 & cashel blue*
smoked cod's roe *arruga caviar*
sourdough focaccia *anchovy butter*

wild garlic soup
gorgonzola, croutons, pesto

chalk stream trout
smoked eel velouté, agretti

risotto
truffle, pea, burrata

blood orange custard tart
cointreau ice cream

70% tosier chocolate cremosa
sheep's milk ice cream, salted caramel

£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 & cashel blue*
smoked cod's roe *arruga caviar*
sourdough focaccia
anchovy butter, chicken liver parfait, crispy skin

venison buttata
truffle, 3 year aged parmesan

wild garlic soup
gorgonzola, croutons, pesto

cod loin
smoked eel velouté, agretti

60 day-aged pork
caramelised onion, pig cheek, aerated mash

blood orange custard tart
cointreau ice cream

70% tosier chocolate cremosa
sheep's milk ice cream, salted caramel

white chocolate & baileys bonbon

Vegetarian Tasting 5th March

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

wild garlic soup
gorgonzola, croutons, pesto

beetroot salad
mascarpone, smoked almond, apple

risotto
truffle, pea, burrata

blood orange custard tart
cointreau ice cream

70% tosier chocolate cremosa
sheep's milk ice cream, salted caramel

£45

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