

Tasting Thursday 19th 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 *'nduja & taleggio*

smoked cod's roe *avrruga caviar*

sourdough focaccia *anchovy butter*

wild garlic soup

gorgonzola, croutons, pesto

rabbit raviolo

pancetta velouté, iberico ham, tarragon

risotto

truffle, pea, 3-year aged parmesan

panna cotta

blood orange, cointreau ice cream

70% tosier chocolate cremosa

salted caramel, peanut

£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 *'nduja & taleggio*

smoked cod's roe *avrruga caviar*

sourdough focaccia

anchovy butter, chicken liver parfait, crispy skin

venison battuta

truffle, 3 year aged parmesan

wild garlic soup

gorgonzola, croutons, pesto

cod loin

smoked eel velouté, burnt apple

60 day-aged pork

caramelised onion, pig cheek, aerated mash

panna cotta

blood orange, cointreau ice cream

70% tosier chocolate cremosa

salted caramel, peanut

white chocolate & baileys bonbon

Vegetarian Tasting 19th 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, 3-year aged parmesan

panna cotta
blood orange, cointreau ice cream

70% tosier chocolate cremosa
salted caramel, peanut

£45

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