

Tasting Thursday 23rd April

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

gougère *smoked eel, apple*

arancino *'nduja & taleggio*

sourdough focaccia *anchovy butter*

wild garlic soup

gorgonzola, croutons, pesto

skrei cod loin

caper & raisin, seaweed potatoes, brown butter

hollandaise

gnocchi

pea, asparagus, 3-year aged parmesan

semifreddo

strawberry, sorrel

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*

gougère *smoked eel, apple, n25*

arancino *'nduja & taleggio*

sourdough focaccia

anchovy butter, chicken liver parfait, crispy skin

hand-dived orkney scallop

blood orange, sheep's milk yoghurt, dill

wild garlic soup

gorgonzola, croutons, pesto

wild bass

caper & raisin, seaweed potato, brown butter

hollandaise

dry aged beef

pea, asparagus, mash

semifreddo

strawberry, sorrel

70% tosier chocolate delice

salted caramel, peanut

white chocolate & baileys bonbon

Vegetarian Tasting 23rd April

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

wild garlic soup
gorgonzola, croutons, pesto

burrata
blood orange, smoked almond, dill

gnocchi
pea, asparagus, 3-year aged parmesan

semifreddo
strawberry, sorrel

70% tosier chocolate cremosa
salted caramel, peanut

£45

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