

Tasting Thursday 9th July

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 tartlet *avruga caviar*

sourdough focaccia *anchovy butter*

gaspacho

isle of wight tomatoes, basil, pesto

shellfish risotto

mussels, chilli, fennel

parmesan gnocchi

girolles, peas

semifreddo

amalfi lemon, raspberry sorbet

70% tosier chocolate cremosa

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 *'nduja & taleggio*

smoked cod's roe tartlet *avruga caviar*

sourdough focaccia

anchovy butter, chicken liver parfait, crispy skin

cured halibut

pickled jalapeno, lime, olive oil

gaspacho

isle of wight tomatoes, basil, pesto

shellfish risotto

mussels, chilli, fennel

poussin

girolles, peas, butter sauce

semifreddo

amalfi lemon, raspberry sorbet

70% tosier chocolate custard tart

salted caramel

strawberry bonbon

Vegetarian Tasting 9th July

st jude tartlet *chilli honey*

arancino *wild mushroom, cashel blue*

sourdough focaccia *fen farm butter*

gazpacho

isle of night tomatoes, basil, pesto

artichoke

fennel & dill, caponata, sheep's milk

parmesan gnocchi

girolles, peas

semifreddo

amalfi lemon, raspberry sorbet

70% tosier chocolate cremosa

salted caramel ice cream

£45

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