

Tasting Thursday 13th August

mersea pyefleet oysters

natural £4.5 each / £25 half dozen

fried, iberico x.o., chive, parmesan £6 each / £35 half dozen

pickled, n25 umai caviar, gherkin £7 each / £40 half dozen

grilled, gremolata, garlic £5 each / £29 half dozen

be unruly quattro 1 of each £21

arancino *‘nduja & taleggio*

smoked cod’s roe tartlet *avruga caviar*

sourdough focaccia *anchovy butter*

isle of wight tomatoes ‘in brodo’

cucumber, basil, parmesan

risotto

shellfish, burnt lemon

pansotti pasta

smoked almond, mascarpone, basil, red pepper sauce

panna cotta

madagascan vanilla, gooseberry 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

isle of wight tomatoes ‘in brodo’

cucumber, basil, parmesan

risotto

shellfish, burnt lemon

sutton hoo chicken

sweetcorn, girolles, confit leg, mash

panna cotta

madagascan vanilla, gooseberry sorbet

70% tosier chocolate custard tart

salted caramel

strawberry bonbon

Vegetarian Tasting 13th August

st jude tartlet *chilli honey*
arancino *wild mushroom, cashel blue*
sourdough focaccia *fen farm butter*

isle of wight tomatoes 'in brodo'
cucumber, basil, parmesan

crispy artichokes
fennel & dill, caponata, sheep's milk

pansotti pasta
smoked almond, mascarpone, basil, red pepper sauce

lemon semifreddo
raspberry, meringue

70% tosier chocolate cremosa
salted caramel

£45

*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*