

Tasting Thursday 1st October

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

st jude tartlet *black olive*

arancino *wild mushroom, cashel blue*

sourdough focaccia *fen farm butter*

jerusalem artichoke

velouté, rollright, black autumn truffle

aubergine

fennel & dill, caponata, sheep's milk

ricotta gnudi

delica squash, hazelnut, sage

damson sorbet

blackberry, lemon verbena granita

70% tosier chocolate cremosa

salted caramel ice cream, honeycomb

arancino *'nduja, taleggio*

smoked cod's roe *avrugia caviar*

sourdough focaccia

anchovy butter, chicken liver parfait, crispy skin

cured halibut

pickled jalapeño, lime, olive oil

jerusalem artichoke

velouté, rollright, black autumn truffle

chalk stream trout

roe butter sauce

venison

celeriac, blackberry, chanterelle

calvados panna cotta

blackberry, lemon verbena granita

70% tosier chocolate delicate

salted caramel ice cream, honeycomb

blackberry bonbon

£45 / £55

Vegetarian Menu / Signature Menu

A £1 discretionary charge is added to each bill to support Red Rose Chain's work with the marginalised/ disabled and Space for the Wild at Jimmy's Farm for helping reborn and care for endangered animals