

Tasting Thursday 3rd September

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*

courgette salad

black olive, chilli, salted ricotta

crispy artichokes

fennel & dill, caponata, sheep's milk

paccheri pasta

smoked almond, mascarpone, basil, red pepper sauce

semifreddo

amalfi lemon, raspberry

70% tosier chocolate cremosa

salted caramel ice cream

arancino *nduja, taleggio*

smoked cod's roe tartlet *avruga caviar*

sourdough focaccia

anchovy butter, chicken liver parfait, crispy skin

dry aged beef battuta

'cacio e pepe', gherkin

courgette salad

black olive, chilli, salted ricotta

chalk stream trout

roe butter sauce

60 day aged pork rack

mash, carrot, pig cheek, lardo dressing

semifreddo

amalfi lemon, raspberry

70% tosier chocolate custard tart

salted caramel ice cream

strawberry 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