

Tasting Thursday 10th 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*

isle of wight tomatoes

black olive, basil, 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 torte

mint ice cream

arancino *'nduja, taleggio*

smoked cod's roe tartlet *avrugia caviar*

sourdough focaccia

anchovy butter, chicken liver parfait, crispy skin

cured halibut

pickled jalapeño, lime, olive oil

isle of wight tomatoes

black olive, basil, salted ricotta

shellfish risotto

mussels, chilli, lime

60-day aged pork

carrot, braised cheek, mash, lardo dressing

panna cotta

poached white peach

70% tosier chocolate torte

mint 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