

Tasting Thursday 17th 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*

jerusalem artichoke

velouté, rollright, black autumn truffle

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

honeycomb ice cream

arancino *'nduja, taleggio*

smoked cod's roe tartlet *avruga 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

mussel roe butter sauce, dill

venison

celeriac, blackberry, huntsman sauce

panna cotta

amaretto, poached plum

70% tosier chocolate delicé

honeycomb ice cream

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