

# Tasting Thursday 8<sup>th</sup> 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*

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**jerusalem artichoke**

*velouté, rollright, black autumn truffle*

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**aubergine**

*fennel & dill, caponata, sheep's milk*

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**ricotta gnudi**

*delica squash, hazelnut, sage*

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**blackberry sorbet**

*lemon verbena granita, meringue*

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**70% tosier chocolate cremosa**

*salted caramel ice cream, honeycomb*

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**arancino** *'nduja, taleggio*

**smoked cod's roe** *avrug caviar*

**sourdough focaccia**

*anchovy butter, chicken liver parfait, crispy skin*

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**cured halibut**

*pickled jalapeño, lime, olive oil*

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**jerusalem artichoke**

*velouté, rollright, black autumn truffle*

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**lobster & prawn raviolo**

*shellfish sauce, lime*

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**porchetta**

*mash, cauliflower, cheek croquette*

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**calvados panna cotta**

*blackberry, lemon verbena granita*

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**70% tosier chocolate delicie**

*salted caramel ice cream, honeycomb*

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**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  
rehome and care for endangered animals*