

Tasting Thursday 29th 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 *chilli boney*

arancino *wild mushroom, cashel blue*

sourdough focaccia *fen farm butter*

jerusalem artichoke

velouté, taleggio, black autumn truffle

beetroot

fig & date chutney, walnut, chard, sheep's milk

risotto

celeriac, blue cheese, sage

custard tart

delica pumpkin, ginger ice cream

70% tosier chocolate cremosa

honeycomb ice cream

arancino *'nduja, taleggio*

smoked cod's roe *avruga caviar*

sourdough focaccia

anchovy butter, chicken liver parfait, crispy skin

cured halibut

pickled jalapeño, lime, olive oil

jerusalem artichoke

velouté, taleggio, black autumn truffle

stone bass

vermouth sauce, mussels, chard

wild mallard

blackberry, mash, porcini

custard tart

delica pumpkin, ginger ice cream

70% tosier chocolate delicie

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
rehome and care for endangered animals*