Tasting Thursday 5th November

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 honey*
arancino *wild mushroom, cashel blue*
sourdough focaccia *fen farm butter*

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jerusalem artichoke
velouté, taleggio, black autumn truffle

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

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risotto
celeriac, blue cheese, sage

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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

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cured halibut
pickled jalapeño, lime, olive oil

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jerusalem artichoke
velouté, taleggio, black autumn truffle

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stone bass
fowey mussels

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wild mallard
blackberry, mash, celeriac

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custard tart
delica pumpkin, ginger ice cream

70% tosier chocolate delice
honeycomb ice cream

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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