



TEN YEAR ANNIVERSARY MENU

£100 per person

AY sour dough & brown butter
Whipped smoked cod's roe & beetroot

Aged Parmesan & black truffle muffin
Celeriac consommé

Dry aged chalk stream trout, jalapeño & ginger, crème fraîche, trout roe

Smoked eel, beetroot, apple, seaweed jam, pickled kelp

Fermented kale, cavatelli, egg yolk & Rachel reserva

Aged beef fillet, burrata, ponzu, smoked ox heart

Brill, confit chicken wing, vin Jaune sauce, black winter truffle

Venison, burnt apple, blood cake, hispi cabbage,

Green apple, sorrel, cucumber

Jerusalem artichoke, manjari chocolate, salted caramel, olive oil

Petit fours