



# TEN YEAR ANNIVERSARY MENU

£90 per person

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

Aged Parmesan & black truffle muffin  
Celeriac consommé

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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,

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Green apple, sorrel, cucumber

Jerusalem artichoke, manjari chocolate, salted caramel, olive oil

Petit fours