

CHEF'S TASTING MENU
MARCH
Wednesday 27th - Saturday 30th

Market oyster, pickled seaweed mignonette 4 each | 21 ½ dozen | 38 dozen

Ham hock croquette, mustard & pickled onion
Waldorf tarts, pickled walnut, Colston Bassett

Allegra's focaccia, tomato, basil & parmesan

White asparagus, pepper sauce & pickled trompette

Grilled mackerel on toast, tomato, escabeche vegetables & aioli

Roasted scallop, pickled celery, champagne & caviar (+19 supplement)

Cornish hake, smoked broth, leek, wild garlic & trout roe

Sirloin of grass-fed beef, purple sprouting broccoli, smoked pomme puree
& bordelaise sauce

Shallot tarte tatin, sherry caramel & Brightwell Ash (+15 supplement)

Soda bread ice cream & sour cherries

Rhubarb & vanilla trifle

Lemon macaron