

CHEF'S TASTING MENU

MAY

Wednesday 1st - Saturday 4th

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

Blood pudding muffin, pickled jalapeño

Grilled pea, asparagus & lemon tart

Allegra's focaccia, tomato, basil & parmesan

Mackerel crudo, rhubarb & turnip

Asparagus, ricotta, capers & wild garlic

Roasted scallop, pickled celery, champagne beurre blanc (+14 supplement)

Bouillabaisse of hake, mussels, saffron, fennel, pomme paillason & aioli

Sirloin of grass-fed beef, grilled Hen of the Wood, celeriac & peppercorn sauce

Tropea onion Tarte Tatin, Pedro Ximénez caramel & Brightwell Ash

(+15 supplement)

Rhubarb & vanilla Sundae

Strawberry & elderflower Paris Breast

Apricot macaron