

Tasting Menu

£90 per person

Snacks

Stout & caraway rye bread, pork fat, pickles

Nocelarra olives

Wild mushroom croquette, parmesan, truffle, white soy, shoyu

Starters

Asparagus & jersey royal salad, lemon emulsion, wild rocket, parmesan, soft egg

Devilled Gressingham duck liver sausage, sauerkraut, roasted koji duck broth, bergamot oil

Fish

Saffron cured red mullet, spiced fish soup, white asparagus, homemade sriracha

Main

Rump of Suffolk lamb, asparagus, potato gratin, celeriac, oyster mushroom, wild garlic salsa verde

Pre dessert

Earl grey & lemon granite

Dessert

85% pump street chocolate mousse, lime curd, kafir lime leaf, cocoa nibs

Petit fours

Selection of our homemade petit fours

Cheese (10 supplement)

Baron Bigod, Fourme d'Ambert, Tomme de Savoie

Fermented Waldorf pate chutney, crackers

Please inform us of any dietary requirements and allergies | Please ask the server if you require vegan and vegetarian options.