

## Tasting Menu

£90 per person

### Snacks

Sourdough, miso butter

Stout & caraway rye bread, pork fat, pickles

Nocelarra olives

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

### Starters

Cured sea trout, white asparagus, lemon emulsion, ratte potatoes, linseed crackers

Norfolk black chicken boudin blanc, pickled trompettes, broad beans, chervil

### Fish

Halibut, courgettes, saffron potatoes, monks' beard, black curry, saffron sauce

finished with blood orange & habanero kosho

### Main

Shoulder, breast & leg of Suffolk lamb, lamb fat dumplings, asparagus, wild garlic & grelot onion Pre dessert

Earl grey & lemon granite

### Dessert

Meyer lemon tart, frozen citrus, verbena, whipped crème fraiche

### 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.