

# Pescetarian Summer '22

## tasting menu

### Snacks

#### Goujere

Oglesfield custard/ sauternes/ blackberry

#### Yellow Fin nahm jim

seaweed/ sesame/ smoked crème fraiche

#### Potato Bread Crumpet

Catalan style tomato/ whipped feta/ basil

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#### Laminated Bread

lemon and thyme butter/ grated egg

#### Hake

mooli/ Orkney scallop mousse/ fermented cabbage/ sea truffle

**Served with:** Cornish Crab/ apple/ celery/ fennel cracker

#### Summer Courgettes

Mezzaluna/ burford yolk/ squash/ pumpkin seeds

#### Chalkstream Trout

salted & smoked beets/ buttermilk/ apricots/ croquette

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**Nectarine/ mint/ lime/ marshmallow rice**

**Mille-Feuille/ pineapple/ matcha**

#### Petit fours

£75

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#### Cheese Board

£14 Supplement

Please allow 2.5 hours to dine.

It is essential that you notify us of any dietary requirements upon booking

Please note a discretionary service charge of 12.5% for tables of 6 or more will be added to the bill