

# LONDON STOCK—

## 10-COURSE TASTING MENU-£65

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### **Mushroom pt. 1**

*Cep gnocchetti, wild mushrooms, garlic, chestnut veloute*

### **Mushroom pt. 2**

*Mushroom parfait, pickled walnut, capers, sourdough*

### **Venison Tartare**

*Truffle, blackberry, egg yolk, buckwheat*

### **Red Mullet**

*Fennel salad, hazelnut, smoked gazpacho, olive oil*

### **Alliums or “French Onion Soup”**

*Onion, wild garlic, leek, marmite, yeast flakes*

### **Lamb Chop**

*Barbecued tomato and red pepper, creamed spinach, “raita”*

### **Monkfish**

*Miso, hispi cabbage, langoustine oil, dashi*

### **Roast Duck Breast**

*Cherry, hibiscus, baby gem lettuce*

### **Delica Squash**

*Yuzu, praline, honey, shiso*

### **Fig Cheesecake**

*Yoghurt, oat, hazelnut, Valdespino’s Pedro Ximenez*

**Fresh Wiltshire Autumn truffle - £10 supplement**

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