

LONDON STOCK—

10-COURSE TASTING MENU - £65

Mushroom pt. 1

Cep gnocchetti, wild mushrooms, garlic, chestnut veloute

Mushroom pt. 2

Mushroom parfait, pickled walnut, capers, sourdough

Red Mullet

Fennel salad, hazelnut, smoked gazpacho, olive oil

Alliums or “French Onion Soup”

Onion, wild garlic, leek, marmite, yeast flakes

Beef Cheek

Sambrook’s Imperial Stout, jerusalem artichoke, pickled crosnes, beetroot

Roast Cod

Pickled mussels, shimeji, kale, sea vegetables, soy and ginger broth

Roast Turkey pt. 1

Spiced cocoa nib crumb, celeriac puree, poached pear

Roast Turkey pt. 2

Confit leg, cranberry, walnut

Delica Squash

Yuzu, praline, honey, shiso

Barley

Malt and miso souffle, Sambrook’s Imperial Stout ice cream

Black Winter Truffle - £10 supplement
