LIVE KITCHEN RESCUE

DAN BURRELL & STEVEN SNOWDON

TASTING MENU

Five-Course Tasting Menu

Five courses that build gently from the first bite to the last, each one different in temperature, texture and flavour. It is an evening for people who love food and want to sit back while we do the cooking.

WINTER (DECEMBER TO MARCH)

I

Rock Oyster

chilled, shallot and Champagne vinegar, lemon

II

Jerusalem Artichoke

roasted and as a silky soup, brown butter, crisp sage

III

Roast Monkfish

braised salsify, red wine sauce, parsley

IV

Hogget

roast loin and slow-cooked neck, January King cabbage, anchovy and rosemary sauce

V

Vanilla Rice Pudding

brûléed, blood orange, pistachio

All menus can be tailored to dietary requirements and allergies. Please let us know when booking.