

CHRISTMAS EIGHT-COURSE TASTING MENU

FRIDAY AND SATURDAY ONLY

STONE BAKED ESSEX SOUR DOUGH

Keens whey butter / Seaweed butter / Cod roe

MALDON OYSTER

Sour cream / Beetroot / Apple

MARKS HALL ESTATE VENISON

Potted pigs head / Celeriac / Prune / Caper

NATIVE LOBSTER

Pickled dulse / Umami dressing /
Pink onions / Heritage carrots

NEWHAVEN WILD TURBOT

Crown prince squash / Fermented grains /
Chanterelle mushrooms / Smoked eel

HERONS FARM ESSEX GOOSE

Hay butter / Game crisps / Quince / Parsnips / Sprouts

CINNAMON PARFAIT

Gingerbread / Mulled wine sorbet / Pear

CHEESECAKE

Milk chocolate / Chestnuts / Orange jam / Peanut

CHEESE

From the British Isles / Crab Apple /
Sour dough / Crackers

(£10 supplement)

75 PER PERSON (MAX 10 GUESTS)