

# Origin

Potato and thyme sourdough, 'Nduja butter

## Starters

Cured Scottish salmon, pickled apple, cucumber, horseradish

Roasted beets, pickled pear, goats curd, pecans, mustard dressing

Black pig terrine, pistachio, celeriac rémoulade, sourdough bread

## Mains

BBQ monkfish tail, sweetcorn purée, onion squash, spring onion

Grilled hispi cabbage, shallot cream, black garlic purée

Texel hogget - grilled steak, merguez, salsa verde, goats curd

## Desserts

Vanilla crème brûlée

Grilled pineapple, mango and lime sorbet

Selection of British cheeses by Perry James Wakeman, Master Affineur

**65 per person**