

# WOOD TASTE OF AUTUMN PESCETARIAN MENU | £40

# Why not add Milk Bread & The Good Butter £10

Fresh, daily house made milk roll with 'The Good Butter', infused with lovage

#### Lionsmane

Glazed Lionsmane mushroom with 20-year old aged mirin Dashi and Lemon topped with embers and seasonal flowers

## **Today's Catch**

Sashimi catch of the day with tomato ponzu yuzu sake and mirasol chilli pepper

## **Carrot & Swede Risotto with White Pepper Potato**

A white pepper potato puree, carrot & swede 'risotto' pickled carrot & carrot leaf

### **Poached Lemon Sole & Caviar**

Fumé cream sauce with keta and caviar, baby fennel and a lovage and fennel salad

#### 'Bueno'

White chocolate praline shards chocolate mousse, hazelnut praline and Feuille de Brick with a baked caramel custard

Menu £85 | Wine pairings £40 per person

Available Lunchtimes and until 6pm on Friday and Saturdays