

CURIOUS KUDU

£85 per person
—Vegetarian menu
provided on request

SHARED SNACKS

Kudu bread —served with both
melted seafood butter, almond, dill
& *melted smoked bacon butter, chives*

Burrata, tomato, smoked anchovy, basil, chilli

Chicken terrine, dashi, pickled mushroom, coriander creme fraiche

Prawn skewer, zhoug, charred lemon

Cauliflower fritter, tamarind chutney, ginger

SHARED MAIN COURSE

Suckling pig shoulder, carrot & mustard jus

or

Braaid whole monkfish tail, seaweed beurre blanc

or

Venison Wellington, braised calovo nero, red wine jus

SIDES – ALL SERVED

Pomme galette, black garlic

Crispy Brussel sprouts, lime, mint

Roasted parsnips, pear, burnt honey, rosemary

Radicchio salad, citrus, olive, pecorino

DESSERT

Baked Alaska, fig leaf parfait, brandy-soaked fig, Italian meringue