

# ANGLOTHAI

Comice Pear, Candied Beetroot & Suffolk Rapeseed  
Blue Poppy Seed Tartlet, Venison & Scallop Roe Chilli Jam  
Carlingford Oyster, Sea Buckthorn & Fermented Chilli

Brixham Crab, Exmoor Caviar & Coconut Ash Cracker  
(supplement £15 pp)

Short Rib Brioche, Makrut Lime & Smoked Butter Sriracha  
Chalk Stream Trout, Green Chilli & Tomatillo

Line Caught Hake, Sour Orange Curry & Watercress  
or

Ryall Farm Hebridean Hogget, Massaman Curry & Black Fig

Wok Fired Long Aubergine, Sweet Basil, Soy Cured Yolk

Pearled Naked Oats

Winter Salad, Black Bee Honey & Salted Duck Egg

Crown Prince Pumpkin, Fig Leaf & Pumpkin Seed Ice Cream

# ANGLOTHAI

## VEGETARIAN

Red Flesh Plum, Candied Beetroot & Suffolk Rapeseed  
Blue Poppy Seed Tartlet, Swede & Roasted Chilli Jam  
Winter Radish Cake, Vegetable Treacle & Tarragon

Grilled Bread, Roasted Yeast Butter & Red Kale  
Lion's Mane Mushroom, Sunflower Seed Satay & Puffed Quinoa

Root Vegetable Terrine, Roasted Coconut Curry & Todoli Citrus  
Wok Fired Long Aubergine, Sweet Basil & Soy Cured Yolk  
Pearled Naked Oats  
Winter Salad, Black Bee Honey & Salted Duck Egg

Crown Prince Pumpkin, Fig Leaf & Pumpkin Seed Ice Cream

# ANGLOTHAI

## VEGAN

Red Flesh Plum, Candied Beetroot & Suffolk Rapeseed

Blue Poppy Seed Tartlet, Swede & Roasted Chilli Jam

Winter Radish Cake, Vegetable Treacle & Tarragon

Grilled Bread, Roasted Yeast & Red Kale

Wok Fired Long Aubergine, Hot Wax Pepper & Sweet Basil

Lion's Mane Mushroom, Sunflower Seed Satay & Puffed Quinoa

Root Vegetable Terrine, Roasted Coconut Curry & Todoli Citrus

Pearled Naked Oats

Winter Salad, Lemon Drop Chilli & Hazelnut

Sunflower Seed Ganache, Sugarcane Rum & Salted Coconut