

# MENÜ

## Non-Vegetarian

### MAD HATTERS TEA PARTY

Mushroom Tea, Smoked Bacon Jam, Truffle Parmesan Royale, Pickled Walnut & Keens Cheddar Scone

### THE WHITE RABBIT

Rabbit & Date Ballotine, Beef Fat Roasted Carrot, Tarragon Pesto, Rabbit Bolognese, Carrot Ketchup

### PAINT THE ROSES RED

Celeriac Rose, Baby Beets, Garden Radish, Kalamata Olive Soil & Red Apple Caramel

### EAT ME, DRINK ME!

Roast Cod, Miso & Yuzu Glaze, Bonito Emulsion, White Turnip Puree, Pickled Tokyo Turnip, Dashi Broth

### OFF WITH ITS HEAD!

Pork Belly, Choucroute, Apple Gel, Pig Head Croquette, Cauliflower & Sauce Charcuterie

### LEARN HOW TO MAKE MUSHROOMS

54 % Chocolate & Cep Cremeux, Praline Ice Cream, Candied Cask Sherry Hazelnut, Chocolate Soil, Smoked Maldon

## Vegetarian

### MAD HATTERS TEA PARTY

6.50

Mushroom Tea, Pickled Walnut Jam, Truffle Pecorino Royale & Savory Cheese Scone

### THE WHITE RABBIT

7.50

Roasted Carrot, Tarragon Pesto, Carrot Ketchup, Goats Cheese Mouse, Pumpkin Seed Dressing, Chervil

### PAINT THE ROSES RED

7.50

Celeriac Rose, Baby Beets, Garden Radish, Kalamata Olive Soil & Red Apple Caramel

### EAT ME, DRINK ME!

7.50

Roast Aubergine, Miso & Yuzu Glaze, Leek Emulsion, White Turnip Puree, Pickled Tokyo Turnip & Turnip Broth

### CURIOUSER AND CURIOUSER

7.50

Charred Hispi Cabbage, Soy Glaze, Cauliflower, Choucroute, Apple Gel & Mustard Charcuterie Cream

### LEARN HOW TO MAKE MUSHROOMS

8.50

54 % Chocolate & Cep Cremeux, Praline Ice Cream, Candied Hazelnut, Chocolate Soil, Smoked Maldon & Cask Sherry