

FARMOPOLIS

ON THE JETTY

Presents Floating Table With Andrew Clarke

**Confit Duck Rillettes, Duck Skin Togarashi and Radish
Raw Duck, Harissa, Tahini, Pistachio Dukkah and Mustard Leaf
Foie Gras, Pickled Prune and Seed Cracker**

Duck Hearts, Blood Orange, Borettane Onion and Chestnut

**Dry Aged Barbary Duck
“Allard Style”
Green Olive, Mint and Chicory**

Duck Fat Chips

Duck Egg Custard, Rhubarb and Sorrel

**Café from Crisis is a social enterprise training space in east London.
The Café from Crisis team have helped in the production of your menu this evening and all profits
from Park Table will go to Crisis. We would like to thank our guest chefs and sponsors for taking
part and giving so generously!**

**Farmopolis Chefs: Emmanuel Eger and James Donovan
Bastien Chef: Andrew Clarke**

**If you have allergies, please inform your waiter and we will endeavour to accommodate you as best we can.
Nuts and traces of nuts are present in our kitchens. A discretionary service charge of 12.5% will be added to you bill.**