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**BOROUGH
MARKET**

**15th & 16th December 2017
Borough Market Cookhouse Tasting Menu**

Fermented Heritage Carrots, Toasted Alexander Seeds,
Colston Bassett, Lovage

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Trealy Farm Sobrassada Croquettes, Hayonnaise

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Tempura Black Mustard Leaf, Wild Herb Emulsion, Fresh
Ricotta

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Salt Baked Celeriac, Flowering Sprout Hearts, Hazelnut,
Pennywort

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Oak Smoked Sea Trout, Crispy Skin, Wild Watercress &
Alexander Velouté

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South Downs Venison, Jerusalem Artichoke, Variegated
Kale

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Carrot & Sea Buckthorn Doughnut, Meadowsweet Ice Cream

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White Chocolate & Bone Marrow Caramel

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Burnt Honey Truffle, Torched Meringue

Vegetarian Menu also available, please advise on booking