

The Battered Clam Supper Club MENU

Brandade salad, confit eg yolk, kimchi consomme

Smoked chicken cannelloni, marinated beetroot, walnuts, Berkswell, honey& chicken jus gras and crispy skin

Cod, braised kombu, burned kale, battered clams, clam mayo and fermented garlic black butter

Sainte Maure de Touraine ashed chevre, rhubarb, juniper and radicchio salad, sourdough crisp - £10.5 suppliment

Honey and rosemary parfait, date cake, bee pollen and pine nut crunch, creme fraiche and gin soused apricots

Wine and Beer Flight Option - £20 pp