DEAR JACKIE

£145 per person

To Share

Focaccia Tonda Iblea Olive Oil (VE)
Olives Bella di Cerignola (VE)
Cobble Lane Salumi

Starters

To be served family style

Stracciatella, Preserved Figs, Radicchio Vitello Tonnato, Fried Shallots, Capers, Cantabrian Anchovies Tuna Crudo, Cured Scallop Roe, Finger Lime

Mains

Choose one option for the whole table

Roast Rack Blythburgh Pork, Mustard Fruits, Salsa Verde Norfolk Black Leg Chicken, Salsa Rossa, Crispy Sage Wild Seabass, Jerusalem Artichoke Purée, Amalfi Lemon, Capers Farinata, Caramelised Onion Purée, Cicoria, Taggiasche Olives Slow Roast Fillet of Hereford Beef, Wild Mushrooms, Marsala Sauce



Sides

Choose two options for the whole table

Fried La Ratte Potatoes, Rosemary (VE)
Broccolini, Chilli, Garlic (VE)
Gem Salad, Crema Insalata (VE)

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Desserts

Choose one option for the whole table

Amaretto Tiramisu Frangipane Tart, Seasonal Fruits, Crème Fraîche Dark Chocolate Mousse, Pistachio Praline, Salted Cream

(V) Suitable for Vegetarians, (VE) Suitable for Vegans

All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.

A discretionary optional service charge of 15% will be applied to your bill.