

An Unruly night at Chefs Whites

arancino

native lobster, chilli, garlic

chicken liver

tartlet, crispy chicken skin, walnut

sourdough focaccia

whipped lardo di colonnata

hand-dived orkney scallop crudo

iberico ham, primavera dressing, whipped roe

steamed cod

wild red prawn, cuttlefish, cime di rapa

50-day aged beef

braised cheek, bone marrow, wild garlic

semifreddo

strawberry, white chocolate, meringue



