

An Unruly night at Chefs Whites

£45pp

beef fat focaccia

whipped bovril butter

croquette

12-hour slow cooked oxtail, bone marrow

english wagyu beef battuta

tartlet, confit egg yolk

parsley & garlic velouté

new season peas, cashel blue tortellini, iberico ham

chalk stream trout

caper & raisin, roe butter sauce

iberico pork presa

lardo dressing, morel, mash

chocolate cremosa

frangelico custard, hazelnut ice cream