

Joy

AT

Sotheby's EST. 1744

18-22 NOVEMBER

SUPPER-CLUB MENU

E5 bread, estate dairy cultured butter

Finely chopped belted Galloway beef, pickled elderberries,
cured egg yolk and crisp bread

Rainbow radishes, heritage carrots, crème fraîche and salted anchovy

Creel caught large Scottish langoustine roasted with butter and seaweed

Risotto Bianco with 5g white truffles (supplement £30)

Or

Kentish foraged mushroom risotto

Line caught Margate sea bass baked with wild cep, thyme and Nyetimber

Or

Venison loin roasted with bacon, chestnuts, sage and barbera

with

cavolo nero and coco beans

Muscat grape sorbet

Twice baked chocolate cake, crème fraîche

Nutmeg custard tart, prune d'agen soaked in Somerset cider brandy

£95