

— JAMIE OLIVER'S —
FIFTEEN
ESTD 2002

NIBBLES

Puglian green olives	3
Homemade sourdough, butter	4
Short rib croquettes, sour cherry ketchup	4
Colchester rock 'Pyefleet pure' oysters, Granny Smith apple, sorrel granita, elderflower	3.5 EACH

STARTERS

Burrata, mandarin, fennel, liquorice	9
White asparagus, Clarence Court egg, smoked seaweed hollandaise	12
Sea trout, umami broth, turnip, leek, crispy shallot	10
Dorset crab, parsley root remoulade, Granny Smith apple, dill	12
Crispy pig's jowl, piccalilli, Romanesco, egg yolk	9
Quail, wheat grain & wild garlic risotto, smoked almond, Grelot onion	10

MAINS

Jersey Royals, cauliflower, Girolles, nettle, lovage	17
Cod, Hispi cabbage, brown shrimps, cucumber, koji, dill	23
Gurnard, smoked pumpkin, Coco beans, bonito emulsion	20
Lamb shoulder & chop, Tropea onion, green garlic, peas, mint	24
Short rib, burnt celeriac, smoked bone marrow, chive	25
Iberico pork shoulder, King Oyster mushroom, leek, smoked walnut	26

SIDES

Piatto beans, black garlic vinaigrette	5
Crispy potato cake, Marmite & black truffle mayo	5
Watercress, grape mustard vinaigrette, pickled shallot	4
Kohlrabi, Granny Smith apple & radish salad, horseradish, whey dressing	4

HEAD CHEF ROBBIN HOLMGREN

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