



RESTAURANT

TWENTY-TWO

CAMBRIDGE

Seven Course Tasting Menu

£55pp

Snacks

Nocellara olives

New season beetroot, goats curd, Wiltshire truffle
Pearl barley, spiced apple, 'Fruit Pig' black pudding

Bread

Stout and treacle bread, brown butter
Caramelised onion brioche, rosemary oil, aged balsamic

Amuse Bouché

Watercress, smoked eel, horseradish

Starter

Aged Hereford beef tartare, pickles, bone marrow, Burford Brown yolk

Fish

Line caught Cornish cod, turnip dashi, whipped cod roe

Main

Sutton Hoo chicken, cauliflower, cep, jus gras

Optional Cheese Board - £12.00 supplement

Selection of five cheeses, crackers, quince

Pre Dessert

Yorkshire rhubarb, hibiscus, gingerbread

Dessert

Dark chocolate, Jerusalem artichoke, blood orange

We offer a five-glass wine flight to complement our tasting menu for an additional £45

Please advise our waiting staff of any dietary requirements or allergies before ordering

All game may contain traces of shot



RESTAURANT

TWENTY-TWO

CAMBRIDGE

Five Course Tasting Menu

£45pp

Snacks

Nocellara olives

New season beetroot, goats curd, Wiltshire truffle
Pearl barley, spiced apple, 'Fruit Pig' black pudding

Bread

Stout and treacle bread, brown butter
Caramelised onion brioche, rosemary oil, aged balsamic

Starter

Aged Hereford beef tartare, pickles, bone marrow, Burford Brown yolk

Fish

Line caught Cornish cod, turnip dashi, whipped cod roe

Main

Sutton Hoo chicken, cauliflower, cep, jus gras

Optional Cheese Board - £12.00 supplement

Selection of five cheeses, crackers, quince

Dessert

Dark chocolate, Jerusalem artichoke, blood orange

We offer a five-glass wine flight to complement our tasting menu for an additional £45

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