



RESTAURANT

# TWENTY-TWO

CAMBRIDGE

*Seven course tasting menu  
To be enjoyed by the whole table*

*£55pp*

*Served at dinner from Tuesday to Thursday*

*Snacks*

Nocellara olives  
Lincolnshire poacher, alliums, herb cracker  
Beef tartare, bone marrow, egg yolk

*Bread*

Stout & treacle bread, cep butter  
Rosemary and sea salt focaccia, rosemary oil, aged balsamic vinegar

*Amuse Bouché*

Baked potato, sour cream, chives

*Starter*

Norfolk quail egg, celeriac, wild garlic, chanterelles

*Fish*

Cornish cod, sweet potato, chicken jus

*Main*

Dry aged duck, red cabbage, smoked duck fat

*Optional Cheese Board - £12.00 supplement*

Selection of five cheeses, crackers, chutney

*Pre Dessert*

Alphonso mango, meringue, lemon verbena

*Dessert*

Pistachio, white chocolate, pink peppercorn

*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*



RESTAURANT

# TWENTY-TWO

CAMBRIDGE

*Five course tasting menu  
To be enjoyed by the whole table*

*£45pp*

*Served at dinner from Tuesday to Thursday*

*Served at lunch from Thursday to Saturday*

*Snacks*

Nocellara olives

Lincolnshire poacher, alliums, herb cracker

Beef tartare, bone marrow, egg yolk

*Bread*

Stout & treacle bread, cep butter

Rosemary and sea salt focaccia, rosemary oil, aged balsamic vinegar

*Starter*

Norfolk quail egg, celeriac, wild garlic, chanterelles

*Fish*

Cornish cod, sweet potato, chicken jus

*Main*

Dry aged duck, red cabbage, smoked duck fat

*Optional Cheese Board - £12.00 supplement*

Selection of five cheeses, crackers, chutney

*Dessert*

Pistachio, white chocolate, pink peppercorn

*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*