



RESTAURANT

TWENTY-TWO

CAMBRIDGE

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

£55pp

Served at dinner from Tuesday to Saturday

Snacks

Nocellara olives
Aged Parmesan, heritage tomatoes, basil
Beef tartare, bone marrow, egg yolk

Bread

Calverley's stout & treacle bread, roasted yeast butter
Rosemary focaccia, cultured butter

Amuse Bouché

Feta, Peas, Mint

Starter

Wye Valley asparagus, rabbit, morels, tarragon

Fish

Cured sea trout, Jersey Royals, seaweed, yuzu

Main

Norfolk salt marsh lamb, wild garlic, onion, sheep's yoghurt

Optional Cheese Board - £12.00 supplement

Selection of five cheeses, crackers, chutney

Pre Dessert

Alphonso mango, lemon thyme, granola

Dessert

Dark Chocolate, coffee, mead

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

Aged Parmesan, heritage tomatoes, basil

Beef tartare, bone marrow, egg yolk

Bread

Calverley's stout & treacle bread, roasted yeast butter

Rosemary focaccia, cultured butter

Starter

Wye Valley asparagus, rabbit, morels, tarragon

Fish

Cured sea trout, Jersey Royals, seaweed, yuzu

Main

Norfolk salt marsh lamb, wild garlic, onion, sheep's yoghurt

Optional Cheese Board - £12.00 supplement

Selection of five cheeses, crackers, chutney

Dessert

Dark Chocolate, coffee, mead

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