



RESTAURANT

TWENTY-TWO

CAMBRIDGE

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

£55pp

*Served from Tuesday to Saturday for dinner
Served from Thursday to Saturday for lunch*

Snacks

Nocellara olives
Asparagus, Spenswood, crème fraîche
Beef tartare, bone marrow, egg yolk, turnip

Bread

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

Amuse-Bouche

Cauliflower, brown shrimp, hazelnut

Starter

Isle of Wight tomato, lovage, mascarpone, black garlic

Fish

Cornish pollock, peas, smoked bacon, lettuce

Main

Suffolk spring chicken, sweetcorn, leek, summer truffle

Optional Cheese Board - £12.00 supplement

Selection of five cheeses, crackers, chutney

Pre Dessert

Pink grapefruit, basil, ginger, marmalade

Dessert

New season strawberry, white chocolate, lemon verbena

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



RESTAURANT

TWENTY-TWO

CAMBRIDGE

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

£45pp

*Served from Tuesday to Thursday for dinner
Served from Thursday to Saturday for lunch*

Snacks

Nocellara olives
Asparagus, Spenwood, crème fraîche
Beef tartare, bone marrow, egg yolk, turnip

Bread

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

Starter

Isle of Wight tomato, lovage, mascarpone, black garlic

Fish

Cornish pollock, peas, smoked bacon, lettuce

Main

Suffolk spring chicken, sweetcorn, leek, summer truffle

Optional Cheese Board - £12.00 supplement
Selection of five cheeses, crackers, chutney

Dessert

New season strawberry, white chocolate, lemon verbena

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