



RESTAURANT

# TWENTY-TWO

CAMBRIDGE

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

*Served at lunch and dinner from Tuesday to Saturday*

*£60pp*

*Snacks*

Nocellara olives

English Pecorino, alliums, flowers

Highland venison tartare, bramble, sorrel, juniper

*Bread*

Calverley's stout & treacle bread, roasted  
yeast butter

Rosemary focaccia, cultured butter

*Amuse-Bouche*

70 day aged beef fat, mascarpone, tomato

*Starter*

Heritage beetroot, cobnut, apple, horseradish

*Fish*

Cornish stonebass, fennel, courgette, chicken skin

*Main*

Dingley Dell pork, turnip, black pudding, apricot

*Optional Cheese Board - £12.00 supplement*

Selection of five cheeses, crackers, chutney

*Pre Dessert*

White chocolate and truffle ice cream

*Dessert*

Dark chocolate, tarragon, raspberry

*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*

*£50pp*

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

*Snacks*

Nocellara olives  
English Pecorino, alliums, flowers  
Highland venison tartare, bramble, sorrel, juniper

*Bread*

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

*Starter*

Heritage beetroot, cobnut, apple, horseradish

*Fish*

Cornish stonebass, fennel, courgette, chicken skin

*Main*

Dingley Dell pork, turnip, black pudding, apricot

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

*Dessert*

Dark chocolate, tarragon, raspberry

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