RESTAURANT

TWENTY-TWO

CAMBRIDGE

Full tasting menu
£150pp

Gordal olives
Old Winchester, burnt onion
Cornish sardine, red pepper, fennel pollen
Barbequed Iberico pork, fermented chilli

Laminated brioche, cultured butter, duck liver

Cornish black bream, Nashi Pear, jasmine, salted yuzu

Brittany squab pigeon, bread sauce, pine, elderberry

Cornish john dory, razor clams, brassicas, seaweed
Add on: N25 Kaluga Hybrid Caviar (£20pp supplement)

Freedown Hills wagyu, celery root, barley, bone marrow

Cambridgeshire apple, bay leaf, marigold

Venezuelan 45% corn chocolate, hazelnut, popcorn, winter truffle

The Brew Project coffee or Rare Tea & petits fours (£6pp)

We offer four drink pairings to complement our tasting menu:

English wine flight £75pp
Discovery wine flight £90pp
Signature wine flight £165pp
Soft drink flight £65pp

Please advise our waiting staff of any dietary requirements or allergies before ordering
A discretionary 12.5% service charge will be added to your final bill and is distributed between the team.