

Parabola

Aperitifs

Ridgeview Cavendish Brut,
West Sussex 2013 **9.00**

Veuve Clicquot Yellow Label
13

Etna Bianco Tornatore 2015
6.50

Mâcon 'Château London',
Fichet, Burgundy, 2014
7.50

Chiroubles Les Farges
Domaine Cheysson,
Beaujolais, 2014 **7.50**

For the table

Pimientos de Padron **8.00**

Raw tuna, ginger dressing
8.00

Six native oysters, Colchester
24.00

MENU

4 courses **£45.00**

Endive, pear and Roquefort salad

Griddled mackerel, damson purée, lemon and sea purslane

Seared venison, pickled girolles and horseradish

8.00

Cep risotto

Mussel soup with carrots and dill

Ox tongue, sauce gribiche

9.00

Salt baked celeriac, cavolo nero, salt lemons, roast garlic
cream

Brill, clams and champ

Saddle of lamb, charred lettuce and anchoiade

22.00

Cheese

Tarte Tatin

Chocolate and hazelnut roulade, coffee ice cream

8.00