

# AMUSE BOUCHE & --- CLAUDE'S KITCHEN

## APERITIVOS /

- Earl Grey & Herb Vermouth **9**  
Aperol & Lemon Verbena Spritz **9.5**  
Rosemary Gin & Herb Tonic **8.5**  
Fig & Rum 'Serious Punch' **10**

## FIRST COURSE /

- SALSIFY | liquorice, coconut, pickled egg, mâche **8.2**  
CULURGIONES | saffron, potato, rosary goats cheese, caper, squash **8.5**  
SARDINE ROULADE | garlic, raw salsa, pine nuts, fennel, pollen **7**  
DUCK LIVER PARFAIT | coffee, pistachio, trompettes **7.5**

## MAIN COURSE /

- BREAM | apple & curry broth, black cabbage, rouille **19**  
GROUSE | new season beets, pink fir potato, plum, merlot, bread sauce **29.5**  
RABBIT SADDLE | bacon, black pudding, coco beans, courgette flowers **20**  
LEEKS | smoked cauliflower, mustards & goat cheese **17**

## SIDES /

- Crunchy Potato, Harissa, Thyme, Pickles **4**  
Portobello Gratin, Parsley, Garlic, Capers **4**  
Grilled Chicory, Smoked Mayo, Marjoram **4**

CK uses 'weird and wonderful' produce from the British Isles, questions are expected and encouraged. Please inform us of any allergies | A discretionary service charge of 12.5% will be added to your bill.