

Édárna

1st November 2023 – 3rd December 2023

select one dish from each row

1

veal

black garlic & truffle gel,
sweet corn foam,
dried corn

panna cotta

blue murder, puffed buckwheat,
onion caramel, crispy & pickled
onion

salmon

hot smoked salmon mousse,
cucumber, mandarin gel, avruga
caviar, whisky & lemon tea

2

leek

roast leek, passionfruit cous cous,
coffee & hazelnut pesto,
parmesan crisp

monkfish

spiced monkfish cheek, bbq
cauliflower, cauliflower & yeast
puree, pickled sultanas, dukkha

pork

elderflower & grain mustard glazed
pork belly, pear barley, peas,
parsley & chicken broth

3

mussels

lobster & pine dashi, golden
beetroot, pickled razor clam,
squid crisp

chicken

bbq chicken thigh, confit egg yolk,
seaweed & chicken skin crumb,
celeriac puree

broccoli

charred broccoli, satay sauce,
peanut, popadom,
green chili oil

4

brill

wild mushrooms, mussels, confit
salsify, chicken stock

gnocchi

chestnut, tarragon & marmite
mushroom, crispy onions,
caramelised celeriac puree

pheasant

celeriac & walnut puree, charred
confit parsnip, parsnip crisp,
leek ash

5

pumpkin pie

pecan nut,
cinnamon crème fraiche

chocolate

dark delice, coffee jelly, salted milk
& Baileys ice cream, roast hazelnut

lemon

posset, stem ginger sorbet, toasted
coconut tuille