

# TIMBERYARD

## *Snacks*

Pickles & ferments £12

St. George, roast onion, camelina & barrel aged vinegar £10

Lindisfarne oyster & salted citrus granita £5

Lop & roe deer salami £18

House sourdough & cultured butter

Surf clams, Jersey royals, wild herbs & cured mangalitzza

Cultivated mushrooms, wild alliums, walnut & parsley

Venison tartare, anchovy, preserved shishito & sourdough

Atlantic redfish, sea broccoli, wild blackcurrant leaf & sherry

Wood pigeon, blackcurrant, ramson & salted Kampot

Blood orange & beremeal

Cedro, ricotta & Amalfi

Three course £80

A discretionary 12.5% service charge will be added to all bills. Please advise of any dietary requirements. We take every precaution to avoid cross-contamination of allergenic ingredients; however, we cannot guarantee that our food is 100% allergen-free. Game may contain shot