

Titchwell Manor Supper Club With Adam Smith

Salt aged beef tartar, watercress, piccalilli, and beef fat brioche
(Adam Smith)

Whole roast celeriac, truffle custard, granola and crasins
(Eric Snaith)

Braised turbot, smoked eel, ascot ale and cauliflower
(Adam Smith)

Dry aged Dingley Dell pork rack, baked cabbage, crispy ears and
burnt pineapple puree
(Eric Snaith)

Amedai No9, hazelnut, orange and tonka bean
(Adam Smith)

£50 per person, including wine