

Alice

EAT ME



STARTERS

THE NEBULA

Tuna, fennel, spring onion, elderflower,
yuzu, ginger lime

OINK

Compressed pork belly,
apple purée, white bean purée, kimchi, oyster
mushroom, crackling

AFTERNOON TEA (V)

Cauliflower mousse, miso, spiced corn fritter,
leek, soufflé potato

SURF AND TURF

Crayfish, Tomato and Lemongrass Mousse, Chilli
Lime and Basil, Confit Garlic and Charcoal Malto,
Limomcello Sphere

MAINS

QUACK

Cured breast of duck, confit leg croquette,
orange, rooibos, cranberry, saffron emulsion,
pickle mushroom, duck jus

THE REEF

Mosaic of fish, oyster flambe, milk crisp, caviar,
sea air, coconut, basil split sauce

THE MEADOW (V)

Jackfruit compression, mushroom anna,
smoked carrot, miso, crystal chip,
pea shoot, truffle – teriyaki jus

BANDERSNATCH

Souses vide of beef, pistachio, smoked
bone marrow, chimichurri infusion, togarashi,
onion petals, madeira jus

DESSERT

THE RED QUEEN

Roulade of meringue, berry rumtoff, coffee,
coconut- tonka sauce, rum flambe,
yoghurt freeze, toffee aroma

THROUGH THE LOOKING GLASS

Crystal lemon meringue,
whipped lemon curd, biscuit soil,
vanilla pod sauce

THE TREE

Belgian chocolate tree, hazelnut, edible moss,
lemon verbena sherbet, summer jellies,
candy floss

FROMAGE

Whipped brie, home-made cream cheese,
blue, mature cheddar, figs, confit apple, chilli jam,
smoked chutney, melba toast.