

PRODUCED BY



# MENU

## STARTER

SLOW COOKED DUCK EGG, SALT BAKED POTATOES WITH NDUJA OIL ,  
TUNWORTH CHEESE CREAM AND A PEA AND MINT FOAM

SERVED WITH POTATO SOURDOUGH WITH ROASTED GARLIC BUTTER

## MAIN

BRAISED SPICED LAMB SHOULDER  
SERVED WITH TRIPLE COOKED CHIPS & A MINT EMULSION

ROASTED VEGETABLE & CHICKPEA SALAD ON HUMMUS

(V) PULLED GLAZED MUSHROOM

## DESSERT

RUM SOAKED PLUM CAKE WITH WITH BAY LEAF INFUSED CHANTILLY  
CREAM  
RUM & BAYLEAF SYRUP



AMANO BAR

LONDON