

## TODAY FROM THE GARDEN

### HERBS

Elderflower  
Three-Cornered Leek  
Fig Leaf *Brown Turkey*  
Sage  
Dill  
Camomile  
Wild Garlic  
Geranium  
Rosemary  
Mint *Tashkent*

### VEGETABLES

Leek *Autora*  
Celeriac *Prinz*  
Beetroot  
Kohlrabi  
Radish *Black Spanish*  
Sea Kale *Crambe Maritima*  
Crosne

### FRUITS

Pinecone  
Pear  
Apple *Granny Smith*

### HONEY

Borage Honey

### CANAPÉS

Leek / Trout / Corra Linn / Crab

### ASPARAGUS

New Season's Spears with Buttermilk and Chervil

### BEETROOT

Scallop and Cured Beetroot;  
Scallop Tartare with Golden Beetroot Dressing  
Or

### MORELS

Sautéed with Three-Cornered Leek and Vin Jaune  
(Supplement £10 or Additional Course £20)

### LOBSTER

Roasted Tail with Purple Sprouting Broccoli and Kohlrabi

### COD

Steamed with Fig Leaves and Winter Radishes  
Or

### TURBOT

Darne with Brassica Brown Butter and Curly Kale  
(Supplement £18)

### LAMB

Saddle with Potato and Wild Garlic Dumpling;  
Slow-Roasted Neck and Ewe's Cheese

### CHEESE

(Additional Course £20)

### RHUBARB

Tart with Rosemary Custard;  
Rhubarb Sorbet

£160

Wine Pairings Available

Wednesday, 01 May 2024

THE FIVE FIELDS  
8/9 BLACKLANDS TERRACE  
LONDON SW3 2SP

FOR ANY ALLERGY ADVICE PLEASE SPEAK WITH A MEMBER OF THE TEAM

