

TURNIPS *with Tomas Lidakevicius*

LUNCH TASTING EXPERIENCE £65

Bread & Black Garlic Butter

Outdoor Tomato

Burrata

≈

Onion

Brioche, Parmesan

≈

Sicilian Peppers

Spring Onion, Iberico Pork

≈

Neal's Yard Selection of 3 Cheeses

(Supplement £18)

≈

Blackberries

Pistachio, Manjari 64% Chocolate

≈

Petit fours

Wine Pairing £50

Prestige Wine Pairing £95

all glasses served as 100ml

SAMPLE MENU

TURNIPS *with Tomas Lidakevicius*

TASTING EXPERIENCE £110

Essex Sweetcorn,
Lime

Outdoor Tomato
Burrata

Bread & Black Garlic Butter

English Baby Cucumber
Smoked Cream Cheese, Kingfish

≈

Onion
Brioche, Parmesan

≈

Sicilian Pepper
Spring Onion, Iberico Pork

≈

Neal's Yard Selection of 3 Cheeses
(Supplement £.18)

≈

Reine Claude Doree Plum
Lemon Verbena, Woodruff

≈

Blackberries
Pistachio, Manjari 64% Chocolate

≈

Petit fours

Classic Wine Pairing £65
Prestige Wine Pairing £110
All glasses served as 100ml

www.turnipsboroughmarket.com/restaurant

Please inform your waiter for dietary requirements & allergies

A 13.5% discretionary service charge will be added to your final bill. All prices include VAT

SAMPLE MENU

TURNIPS *with Tomas Lidakevicius*

À LA CARTE

LUNCH OFFER 2 Courses £45 / 3 Courses £60

DINNER 2 Courses £65 / 3 Courses £80

Starters

English Baby Cucumber, Smoked Cream Cheese, Kingfish

Onion, Brioche, Parmesan

Girolles, Daikon, Roasted Yeast

Mains

Essex Beetroot, Borlotti Beans, Stone Bass

Sicilian Pepper, Spring Onion, Iberico Pork

Stuffed Courgette, Coconut Curry

Dessert

Blackcurrant, Pistachio, Manjari 64% Chocolate

Selection of Three In-House Made 'Turnips' Sorbets

Neal's Yard Selection of 3 Cheeses (£5 Supplement)

www.turnipsboroughmarket.com/restaurant

Please inform your waiter for dietary requirements & allergies

A 13.5% discretionary service charge will be added to your final bill. All prices include VAT