



## THE FAT DUCK 30TH ANNIVERSARY

NITRO-POACHED APERITIF (2001)

*Lime Grove*

SNAIL PORRIDGE (2003)

*Parsley, Fennel & Walnut*

ROASTED SCALLOP (2001)

*White Chocolate & Caviar*

TURBOT VERONIQUE (2000)

*Champagne, Mussels, Grapes & Parsley, Triple Cooked Chips*

ALOWS (c.1430)

*Smoked Onion, Ox Tongue & Triple Cooked Chips*

BLACK FOREST GATEAU (2006)

*Dark Chocolate, Kirsch & Cherry*

Capturing the complete culinary complexity and creativity of The Fat Duck is of course an impossible task. But this menu – bringing to the table a mix of downright deliciousness, radical innovation, repertoire reinvention, technical dexterity, scientific insight, flavour pairing and reimagined British historical gastronomy, all seasoned with playfulness and nostalgia – comes pretty close.



Bon appétit,  
Heston

