



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

ALOWS OF BEEF (2016)

Smoked Onion, Ox Tongue,

Triple Cooked Chips (1995)

BLACK FOREST GATEAU (2006)

Dark Chocolate, Kirsch & Cherry

The Fat Duck has a completely unique mix of culinary creativity, radical innovation, repertoire reinvention, technical complexity and dexterity, scientific insight, flavour pairing, historical gastronomy and downright deliciousness, all seasoned with playfulness and nostalgia.

It's not just a restaurant, it's a way of looking at the world.

So I'm very excited about this menu, which absolutely captures the spirit of The Fat Duck so that you, too, can have the opportunity to experience it.



Bon appétit,

