

CAROUSEL

Thomasina Miers

L O N D O N

11TH - 14TH NOVEMBER

Pumpkin Fritti, Lincolnshire Poacher, Sal de Gusano

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Mayocoba & Confit Garlic Allioli, Grilled Jalapeño Oil, Totopos

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Pickled Mushroom Sope, Goats Curd, Hazelnut

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Braised Venison with Pasilla, Almond & Prune Mole,

Rainbow Cauliflower Slaw, Fermented Hot Sauce

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Tahini, Burnt Sugar & Citrus Zest Ice-Cream

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Little Pumpkin Doughnuts with Cinnamon & Orange Sugar,

Hot Mezcal Chocolate Sauce

*We source our produce from ethically-minded suppliers
who farm, fish and rear with the seasons. Because of this,
individual ingredients are subject to change.*

@CAROUSEL_LDN