



5 courses £65 pairings £45 / 7 courses £90 pairings £70 / 10 courses £110 pairings £90

*Pea, caviar, wasabi
Tapioca, dill, gherkin
Hash brown, miso BBQ sauce
Wing, yeast, IP8*

Sourdough, cultured butter

10. Chawanmushi, unagi, furikake

Riesling, Quails' Gate, Okanagan Valley, Canada, 2019

7/10. Mackerel, oyster, 'Summer 2019' preserved in a salsa

Pinot Noir, Litmus, Dorking, Surrey, England, 2015

5/7/10. Mussel, pink fir, seaweed relish

Pecorino, Centovie, Colli Aprutini IGT, Abruzzo, Italy, 2018

10. Soured onion, black garlic, smoked crème fraiche

Viura, Conde Valdemar, Finca Alto Cantabria, Rioja, Spain, 2019

7/10. Koji porridge, shio koji butter

Rkatsiteli, 'Qvevris', Tbilvino, Kakheti, Georgia, 2019

5/7/10. Tomato, buttermilk, chamomile

Gewürztraminer, Little Beauty, Marlborough, New Zealand, 2011

5/7/10. Turbot, fermented white asparagus, shiitake sauce

Viognier - Marsanne, Domaine de Bréseye, Brézème, Côte du Rhône, Rhône Valley, France, 2017

OR

Spur Ranch Grenache, 'La Marea', Le P'tit Paysan, San Benito, California, 2015

(Optional cheese 12/18/22)

White truffle and acorn ice cream sandwich

5/7/10. Blackcurrant wood, beetroot, pinecone

Riesling, Auslese, 'Hofpäsch', Andreas Bender, Mosel Valley, Germany, 2018

5/7/10. Zephyr, roasted koji, amazake

Tinta Negra, 'Rainwater', Barbeito, Madeira, Portugal, N.V.

10. Strawberry, olive oil, nasturtium

Chenin Blanc, Domaine des Forges, Coteaux du Layon Saint Aubin, Loire Valley, France 2017

Please inform us of any dietary requirements or allergies you may have
A discretionary 12.5% service charge is added to all of our bills