



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

Pea, elderflower, wasabi
Tapioca, dill, gherkin
Hash brown, miso BBQ sauce
Shiitake, yeast, IP8

Sourdough, cultured butter

10. House tofu, kohlrabi, furikake

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

7/10. Beetroot, horseradish, 'Summer 2019' preserved in a salsa
Arneis, Seghesio Vineyards, Russian River Valley, California, 2017

5/7/10. Smoked celeriac, 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. Jersey potato, green asparagus, bergamot sauce
Viognier - Marsanne, Domaine de Bréseyne, 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