



5 courses £85 pairings £55 / 7 courses £110 pairings £75 / 10 courses £130 pairings £95

*Scorched cucumber, escabeche, chamomile*  
*Nori, fermented mushroom caramel, aged parmesan*  
*Hash brown, miso BBQ sauce*  
*Artichoke, truffle curd, IP8*  
*Sourdough, cultured butter*

7/10. Lobster, chanterelle, burnt lemon, brown butter (truffle supplement £15)  
Koshu, Hishiyama Private Reserve, Grace Vineyards, Yamanashi, Japan, 2020

10. Roasted scallop, coffee koji butter sauce, Kaluga hybrid caviar  
Chardonnay, 'M3', Shaw + Smith, Adelaide Hills, Australia, 2019

5/7/10. Mussel, pink fir, seaweed relish  
Pecorino, 'Centovie', Umani Ronchi, Colli Aprutini IGT, Abruzzo, Italy, 2018

7/10. Smoked eel, cep, scallop dashi, liquorice  
Torrontés - Riesling, Amalaya, Calchaquí Valley, Salta, Argentina, 2021

5/7/10. Celeriac cooked in whey, squid, black garlic, green olive  
Sauvignon Blanc - Sémillon, 'Gravestone', Man O'War,  
Waiheke Island, New Zealand, 2018

10. Salt baked beetroot, burnt aubergine, peppery greens  
Counoise, Benevolent Neglect, North Coast, California, 2019

5/7/10 John Dory, soured onion, BBQ leek  
Xinomavro, 'Ramnista', Kir-Yianni, Macedonia, Greece, 2016

*(Optional cheese course)*

*Blackcurrant wood ice cream sandwich*

5/7/10. Douglas fir, beetroot, pine cone  
Riesling, 'Hofpäscher', Andreas Bender, Mosel, Germany, 2019

5/7/10. Chocolate, chicory, artichoke  
Tinta Negra, 'Rainwater', Barbeito, Madeira, Portugal, N.V.

10. Apple, buttermilk, sorrel  
Moscatel de Alejandria, 'Ariyanas', Bodegas Bentomiz, Málaga, Spain, 2018

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