



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

Mackerel, escabeche, chamomile
Nori, fermented mushroom caramel, aged parmesan
Hash brown, bone marrow, miso BBQ sauce
Chicken skin, artichoke, 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. Aged beef, burnt aubergine, smoked egg yolk
Counoise, Benevolent Neglect, North Coast, California, 2019

Pigeon sausage, soured onion, pickled rose

5/7/10. Pigeon, caramelised hay cream, pickled walnut
'Peixe da Estrada', Piexes, Viana do Bolo, Galicia, Spain, 2017

(Optional cheese course)

Blackcurrant wood ice cream sandwich

5/7/10. Douglas fir, beetroot, pine
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