



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

10. Roasted squash, coffee, koji
Chardonnay, 'M3', Shaw + Smith, Adelaide Hills, Australia, 2019

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

7/10. Savoury porridge, caramelised yeast, puffed grains
Rkatsiteli, 'Qvevris', Tbilvino, Kakheti, Georgia, 2019

5/7/10. Celeriac cooked in whey, fennel, 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. Potato terrine, 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, Malaga, Spain, 2018

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