



7 courses £130 pairings £75 / 10 courses £160 pairings £95

*Tenderstem, caramelised cream, lovage, grapefruit
Nori, fermented mushroom caramel, aged parmesan
Hash brown, aubergine, miso BBQ sauce
Artichoke, duxelles, IP8*

Sourdough, cultured butter

7/10. BBQ'd lobster, koji corn, kimchi

Branco Especial', Quinta dos Carvalhais, Dão, Portugal, N.V.

7/10. Smoked eel, pink fir, seaweed relish

Pecorino, 'Centovie', Umani Ronchi, Colli Aprutini IGT, Abruzzo, Italy, 2019

7/10. Crab, leek, yeast

Chardonnay, 'M3', Shaw + Smith, Adelaide Hills, Australia, 2020

7/10. Hen of the woods, bread ketchup

Viognier – Marsanne – Roussanne, Domaine de Bréseyne, Brézème,
Côtes du Rhône, Rhône Valley, France, 2019

10. Tomato, oyster, gooseberry

Albariño, 'Lias', Komokabra, Adega Entre os Ríos
Barbanza e Iria VdlT, Galicia, Spain, 2019

10. Salt baked beetroot, aubergine, peppery greens

Kalecik Karası, 'Nativus', Sevilen Wineries, Aydın, Turkey, 2018

7/10 John Dory, girolles, fermented white asparagus

Sauvignon Blanc – Sémillon, 'Le G de Château Guiraud',
Château Guiraud, Graves, Bordeaux, France, 2016

(Optional cheese course)

Beetroot, shiso, blackcurrant

7/10. Toasted kombu, luchuensis vinegar, vanilla oil

Koshitanrei, Sake, 'Kirin', Junmai, Kaetsu Shuzo, Niigata Prefecture, Japan, 2021

7/10. Chocolate, hop, beer vinegar

Tinta Negra, Single Harvest, Barbeito, Madeira, Portugal, 2009

10. Apple, buttermilk, sorrel

Moscatel de Alejandria, 'Ariyanas', Bodegas Bentomiz, Malaga, Spain, 2019

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