



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

*Tenderstem, caramelised ham cream, lovage, grapefruit
Nori, fermented mushroom caramel, aged parmesan
Hash brown, bone marrow, miso BBQ sauce
French toast, bacon jam, lardo*

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, duck liver, leek

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

7/10. Hen of the woods, bread ketchup

Viognier – Marsanne – Roussanne, Domaine de Bréseyrme, 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. Aged beef, N25 caviar

Xinomavro, 'Ramnista', Kir-Yianni, Macedonia, Greece, 2017

Duck skin, liver, rhubarb

Offal sausage, soured onion

7/10. Sladesdown duck, apricot, black garlic, elderflower

'Peixe da Estrada', Piexes, Viana do Bolo, Galicia, Spain, 2018

(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