



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

*Tenderstem, chamomile, lovage, grapefruit
Nori, fermented mushroom caramel, yeast custard
Hash brown, aubergine, miso BBQ sauce
Artichoke, duxelles, IP8*

Sourdough, olive oil

7/10. Kohlrabi, koji corn, kimchi

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

7/10. Turnip, pink fir, seaweed relish

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

7/10. Roasted squash, coffee, koji

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, gooseberry

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

10. Salt baked beetroot, aubergine, peppery greens

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

7/10. Jersey Royals, BBQ leek, girolles, truffle

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

Rhubarb, strawberry, nasturtium

7/10. Douglas fir, beetroot, pine cone

Riesling, 'Hofpäscher', Andreas Bender, Mosel, Germany, 2019

7/10. Chocolate, chicory, artichoke

Tinta Negra, 'Rainwater', Barbeito, Madeira, Portugal, N.V.

10. Apple, yoghurt, 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 of our bills