



5 courses £95 pairings £55 / 7 courses £130 pairings £75 / 10 courses £160 pairings £95

*Hogget, sheep's yoghurt, apple, nasturtium
Oxtail, pickled celeriac, sunflower seeds
Hash brown, bone marrow, miso BBQ sauce
XO doughnut, scallop, dill
Sourdough, cultured butter*

5/7/10. BBQ'd lobster, squash, kimchi

Pinot Blanc - Auxerrois, Domaine Schoffit, Colmar, Alsace, France, 2020

5/7/10. Smoked eel, pink fir, seaweed relish

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

7/10. Alliums

Viura, Rioja Blanco, Conde Valdemar, Finca Alto, Cantabria, Spain, 2019

7/10. Shiitake, fermented grains, spent coffee

Chardonnay, 'En Treize Vent', Château d'Arley, Côtes de Jura, France, 2019

10. Gilt-head bream, caramelised ham cream, shio koji

Xarel·lo, 'Blanc', Vins Petxina, Tarragona, Catalunya, Spain, 2019

10. Aged beef, N25 caviar

Xinomavro, 'Ramnista', Kir-Yianni, Macedonia, Greece, 2018

5/7/10. Venison, pickled walnut, maitake, yeast

Barbera - Sangiovese - Nebbiolo - Merlot, 'Truffle Hound', Unico Zelo, Clare Valley, South Australia, 2021

(Optional cheese course)

Beetroot, shiso, blackcurrant

5/7/10. Toasted kombu, luchuensis vinegar, vanilla oil

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

5/7/10. Rhubarb, beetroot, sheep's yoghurt, sansho

Solaris, 'Szlachetny Zbiór', Turnau Winery, West Pomerania, Poland, 2021

10. Bergamot, earl grey

Umeshu, Shochu Liqueur, Amami-Oshima, Japan

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