



5 courses £95 wine pairings £55

Mackerel escabeche, chamomile, kaffir lime
Oxtail, pickled celeriac, sunflower seeds
Hash brown, bone marrow, miso BBQ sauce
XO doughnut, scallop, dill

Sourdough, cultured butter

BBQ'd lobster, squash, kimchi
Riesling - Sylvaner - Pinot Gris, 'Edelzwicker', Albert Boxler, Alsace, France, 2019

Shiitake, fermented grains, spent coffee
Chardonnay, 'En Treize Vent', Château d'Arley, Côtes de Jura, France, 2019

Hogget, aubergine, miso, apple
Pinot Noir, 'Wild Earth', Central Otago, New Zealand, 2020

(Optional cheese course)

Blackcurrant, shiso

Toasted kombu, luchuensis vinegar, vanilla oil
Koshitanrei, Sake, 'Kirin', Junmai, Kaetsu Shuzo, Niigata Prefecture, Japan, 2022

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