



5 courses £95 wine pairings £55

Torched cucumber, chamomile, kaffir lime
Pickled celeriac, black garlic, sunflower seeds
Hash brown, smoked aubergine, miso BBQ sauce
Tapioca cracker, cep caramel, yeast custard

Sourdough, olive oil

Squash, kimchi, yuzu
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

Potato terrine, BBQ'd white asparagus, wild garlic
Voskeat - Garandmak, 'Voski', Zorah Winery, Vayots Dzor, Armenia, 2019

Blackcurrant, shiso

Pumpkin, luchuensis vinegar, vanilla oil
Moscatel de Setúbal, SIVIPA, Setúbal Peninsula, Portugal, 2020

Grapefruit, basil, burnt sugar
Chenin Blanc, Domaine des Forges, Coteaux du Layon, 1er Cru Chaume,
Loire Valley, France 2015

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