



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, cultured butter*

Turnip, pink fir, seaweed relish  
Pecorino, 'Centovie', Umani Ronchi, Colli Aprutini IGT, Abruzzo, Italy, 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

*(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