



5 courses £95 pairings £55 / 7 courses £120 pairings £75

*Chalk Stream trout escabeche, elderflower, kaffir lime
Pickled celeriac, black garlic, sunflower seeds
Hash brown, smoked aubergine, miso BBQ sauce
Parmesan doughnut, yeast, pickled walnut ketchup*

Sourdough, cultured butter

7. Summer squash, yuzu kosho, burnt lemon

Riesling - Pinot Gris - Pinot Blanc - Sylvaner, 'Edelswicker', Albert Boxler, Alsace, France, 2020

5/7. Scallop, pineapple rib tomato, shiso

Pálava, Winnica Niemczańska, Lower Silesia, Poland, 2021

5/7. Carrot, kimchi, shio koji

'Amber', Between 5 Bells, Lethbridge, Geelong, Australia, 2021

7. Aged gilt-head bream, caramelised cream

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

5/7. Brill, roasted shallot, Girolles, BBQ'd spring onion

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

(Optional cheese course)

Sweet woodruff, strawberry and pine stroopwafel

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

Koshitanrei, Sake, 'Kirin Jijoshu', Junmai, Kaetsu Shuzo Brewery, Niigata Prefecture, Japan, 2022

5/7. Chocolate, fermented mushroom, spent coffee

Malvasia, 10 Years Old, Justino's, Madeira, Portugal, N.V.

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