



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

*Chalk Stream trout escabeche, elderflower, kaffir lime  
Pickled celeriac, beef fat mayonnaise, sunflower seeds  
Hash brown, truffle curd, chorizo jam, cured pork  
Parmesan doughnut, yeast, 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 Bellota ham cream**

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

#### **(Optional course; Aged beef, N25 caviar - £15 Supplement)**

(Areni Noir, 'Karasi', Zorah Winery, Vayots Dzor, Armenia, 2020)

#### **5/7. Hogget, aubergine, miso, apple**

Kalecik Karasi, 'Nativus', Sevilen Wineries, Güney-Denizli, Turkey, 2020

*(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.