



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

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

*Sourdough, olive oil*

**7. Summer squash, yuzu kosho, burnt lemon**

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

**5/7. Tomato, lovage, summer herbs**

Pálava, Winnica Niemczańska, Lower Silesia, Poland, 2021

**5/7. Carrot, kimchi, shio koji**

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

**7. Turnip, pink fir, seaweed relish**

Pecorino, 'Centovie', Umani Ronchi, Colli Aprutini IGT, Abruzzo, Italy, 2019

**5/7. Confit potato, BBQ'd shitaki, shallot**

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

*Sweet woodruff, strawberry*

**5/7. Pumpkin, luchuensis vinegar, vanilla oil**

Moscatel de Setúbal, SIVIPA, Setúbal Peninsula, Portugal, 2020

**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