



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
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. 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.

(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 of our bills