

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

*Beetroot, charcoal emulsion, fermented wild garlic  
French toast, yeast custard, beer vinegar  
Hash brown, smoked aubergine, miso BBQ sauce  
Smoked scallop soup*

*Seeded bread, cultured butter*

5/7. Squash, yuzu kosho, burnt lemon

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

7. Scallop, kimchi, shio koji

Pinot Gris – Greco - Moscato Giallo, - Vermentino - Riesling, Lethbridge, Geelong Australia, 2021

5/7. Mushroom, Teryaki, yeast

Voskehat Reserve, ArmAs, Aragatsotn, Armenia, 2015

7. Aged gilt-head bream, caramelised cream

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

John Dory, soured onion, artichoke, celeriac sauce..

Semillon - Sauvignon Blanc, 'Paradox Blend', Bodega Alandes, Mendoza, Argentina N.V

*(Optional cheese course)*

*Woodruff & blackcurrant ice cream sandwich*

5/7. Koji, Sake lees, caramelised corn.

Semillon, 'Noble One', De Bortoli, Riverina Australia, 2020

5/7. Chocolate, fermented mushroom, spent coffee

Boal, 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