

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

*Beef tartare, aged beef emulsion, radish.  
French toast, yeast custard, beer vinegar.  
Hash brown, truffle curd, chorizo jam, cured pork.  
Smoked scallop soup.*

*Sourdough, cultured butter*

5/7. Squash, yuzu kosho, burnt lemon

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

7. Scallop, smoked marrow, elderflower hollandaise  
Chardonnay, Blanc de Blancs, Nyetimber, West Sussex, England, 2016

5/7. Mushroom, liver, Teryaki, yeast  
Voskehat Reserve, ArmAs, Aragatsotn, Armenia, 2015

7. Aged gilt-head bream, caramelised Bellota ham cream  
Xarel·lo, 'Blanc', Vins Petxina, Tarragona, Catalunya, Spain, 2019

(Optional course; Aged beef Chawanmushi, N25 caviar - £15 Supplement)  
Xinomavro, Ramnista, Ktima Foundi, Naoussa, Greece, 2017

5/7. Pigeon, artichoke, quince, rose  
Pinot Noir, Domanie Road vineyard, Central Otago, New Zealand 2019

*(Optional cheese course)*

*Beetroot, blackcurrant and shiso tea cake*

5/7. Koji Sake lees, caramelised corn.  
Semillon, 'Noble One', De Bortoli, Riverina Australia, 2020

5/7. Chocolate, miso, banana, lime.  
Moscatel, Colosia Gutierrez, Jerez, Spain, 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.