

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
Tapioca cracker, cep caramel, yeast custard*

Sourdough, cultured butter

5/7. Squash, yuzu kosho, burnt lemon

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

7. Carrot, kimchi, shio koji

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

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

7. Turnip, pink fir, seaweed relish

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

5/7. Salt baked roots, soured onion, fermented celeriac.

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

(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 of our bills