

3 courses £65 pairings £40

*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

Mushroom, liver, Teryaki, yeast
Voskehat Reserve, ArmAs, Aragatsotn, Armenia, 2015

Aged gilt-head bream, caramelised Belotta 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 £10 supplement)



John Dory, soured onion, asparagus, celeriac sauce.
Semillon - Sauvignon Blanc, 'Paradox Blend', Bodega Alandes, Mendoza, Argentina N.V

Pigeon, artichoke, quince, rose
Pinot Noir, Domanie Road vineyard, Central Otago, New Zealand 2019

(Optional cheese course)

Beetroot, blackcurrant and shiso tea cake

Frozen yoghurt, pine, wood sorrel.
Riesling, Andreas Bender, Mosel Germany 2020

Chocolate, miso, banana, lime.
Muscat, Pfeiffer, Rutherglen, Victoria, Australia, N.V

Pettit fours and coffee.

Please inform us of any dietary requirements or allergies you may have
A discretionary 12.5% service charge is added to all our bills.