

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

Roscoff onion, smoked eel, gremolata, black garlic
Chenin Blanc – Sauvignon Blanc – Viognier, 'Reserve White, Leewenkuil Family Vineyards, Swartland,
South Africa, 2022



(Optional course; Aged beef Chawanmushi, N25 caviar - £15 Supplement)
(Regent – Rondo, 'Monday Lisa', Dom Bliskowice, Vistula River Gorge, Poland, 2017 - £10 supplement)



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

(Optional cheese course)

Beetroot, blackcurrant and shiso tea cake



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.