

3 courses £65 pairings £40

*Beef tartare, aged beef emulsion, radish.  
French toast, yeast custard, raisin 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; Bbq leek, smoked yolk, chicken skin, Umai modern caviar, £17)  
(Blanc de Pinot Noir, Winnica Niemczańska, Lower Silesia, Poland, 2021 - £10 supplement)



Aged hogget, roasted lemon, aubergine, black olive  
Genache – Syrah – Cinsault – Mourvèdre – Counoise, 'Inopia', R&M Saouma, Côtes-du-Rhône-Villages,  
Rhône Valley, France, 2018

*(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.