

7 courses £130 pairings £80

*Beetroot, charcoal emulsion, fermented wild garlic.  
French toast, yeast custard, raisin vinegar  
Hash brown, smoked aubergine, miso BBQ sauce  
Pickled celeriac, black garlic, sunflower seeds*

*Sourdough, cultured butter*

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

Braised fennel, fermented white asparagus, dill, Nashi pear.  
Assyrtiko, Ktima Zafeirakis, Tyrnavos, Greece, 2021

Mushroom, caramelised cream, Teryaki, yeast  
Mencía – Alicante Bouschet, 'Valtuille', Castro Ventosa, Bierzo, Spain, 2019

Turnip, pink fir, seaweed relish  
Pecorino, 'Centovie', Umani Ronchi, Colli Aprutini IGT, Abruzzo, Italy, 2019

New season sweetcorn, grains, nasturtium.  
Chardonnay, Danbury Ridge Estate, Essex, England, 2021

*(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

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.