

7 courses £140 pairings £80

*Beetroot, charcoal emulsion, fermented wild garlic.  
French toast, yeast custard, beer 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, 2023

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, 2021

Cep porridge, grains, truffle.  
Chardonnay, Danbury Ridge Estate, Essex, England, 2021

*(Optional cheese course)*

*Beetroot, blackcurrant and shiso tea cake*

Toasted kombu, luchuensis vinegar, vanilla oil  
'Traditional Douro Blend', Kopke Dry White Port, Cima Corgo, Douro Valley Portugal NV

Madagascan dark chocolate and black truffle tart, hazelnut praline.  
Moscatel de Alejandría, Ariyanas Naturalmente Dulce, Bodegas Bentomiz, Málaga, Spain 2022

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.