

3 courses £85 pairings £45

*Beef tartar, beef fat emulsion, radish  
French toast, yeast custard, beer vinegar  
Hash brown, truffle curd, chorizo jam, cured pork.  
Scallop soup, lovage oil.*

*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, 2022 - £10 supplement)



Pigeon, pickled walnut, cep and buckwheat koji  
Pinot Noir, Dog Point Vineyard, Marlborough New Zealand, 2021

*(Optional cheese course)*



*Beetroot, blackcurrant and shiso tea cake*

Madagascan dark chocolate and black truffle tart, hazelnut praline.  
Zibibbo, 'Ben Rye', Passito di Pantelleria, Pantelleria, Sicily, Italy, 2022

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.