

7 courses £140 pairings £85

*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

Scallop, fermented white asparagus, dill, Nashi pear.
Assyrtiko, Ktima Zafeirakis, Tynavos, Greece, 2023

Mushroom, caramelised ham cream, Teriyaki, yeast
Mencia – Alicante Bouschet, 'Valtuille', Castro Ventosa, Bierzo, Spain, 2019

Chalk stream trout, squid, xo, Amela tomato.
Pinot Gris, Greywacke, Marlborough, New Zealand, 2022

(Optional course; Bbq leek, smoked yolk, chicken skin, Umai caviar £17)
(Blanc de Pinot Noir, Winnica Niemczańska, Lower Silesia, Poland, 2022 - £11 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

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.
Zibibbo, 'Ben Rye', Passito di Pantelleria, Pantelleria, Sicily, Italy, 2022

Please inform us of any dietary requirements or allergies you may have
A discretionary 12.5% service charge is added to all our bills.