

Food £140

Wine pairing £85

Oyster- summer 22 relish

Chicken skin- brown crab

Hash brown- cured pork

Shellfish- hot and sour

Celeriac- sour butter, sour bread, quince

Sour bread, sour butter

Langoustine- nam jim, fermented white asparagus

Scallop- pineapple rib, nasturtium

Mushroom- Teriyaki, ham cream

Fried sweetbread £20-
Lobster hot oil, umai caviar

Hogget- apricot, rose, merguez

Cheese- 5/8/10

Caramelised white chocolate- koji vinegar

Pineapple- cultured cream, Okinawan sugar

Amylase koji- strawberry, sorrel, black garlic

Chamomile, melliot, raspberry

Chocolate, miso, banana, lime V6.0

Please inform us of any dietary requirements or allergies

A discretionary 12.5% service charge is added to all our bills.