

Food £140

Wine pairing £85

Vegetarian menu

Cucumber- escabeche, elderflower
Parmesan- pickled walnut
Hash brown- smoked aubergine, miso
Pickled celeriac- mole, sunflower seeds

Celeriac- sour butter, sour bread, quince
Sour bread, sour butter

Tomato- nam jim, fermented white asparagus

Mushroom- Teriyaki, peppercorn

Turnip- pink fir, seaweed relish

Sweetcorn- porridge, puffed grains, nasturtium

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.