

Food £140

Wine pairing £85

Vegan menu

Cucumber- escabeche, elderflower

Tapioca- cep, yeast

Hash brown- smoked aubergine, miso

Pickled celeriac- mole, sunflower seeds

Celeriac- olive oil, sour bread, quince

Sour bread, olive oil

Tomato- nam jim, fermented white asparagus

Turnip- pink fir, seaweed relish

Mushroom- Teriyaki, peppercorn

Sweetcorn- porridge, puffed grains, nasturtium

Aerated dark chocolate- koji vinegar

Blackcurrant wood- beetroot, blackcurrant leaf

Amylase koji- strawberry, sorrel, black garlic

Apple, chamomile, pine

Cherry, popcorn, raspberry

Please inform us of any dietary requirements or allergies

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