

Food £140

Wine pairing £85

04.02.26

Oyster- summer 22 relish
Artichoke- brown butter
Stroopwaffel- bacon, truffle
Shellfish- hot and sour

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

Langoustine- nam jim, fermented fennel

Bream- charcuterie bordelaise, gooseberry

Mushroom- Teriyaki, ham cream

Fried sweetbread £20-
Lobster hot oil, umai caviar

Hare- pear, blackened koji

Cheese- 5/8/10

Caramelised white chocolate- koji vinegar

Cultured cream- bergamot, sunflower

Froyo- lemon thyme, rose

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.