

Food £150

Wine pairing £95

Vegetarian menu

Cucumber- escabeche, chamomile

Artichoke- brown butter

Stroopwafel- cheese

Celeriac- mole, sunflower seeds

Celeriac- sour butter, sour bread, quince

Sour bread, sour butter

Tomato- elderflower, strawberry

Crown prince- burnt lemon, nasturtium flower

Turnip- pink fir, seaweed relish

Mushroom- Teriyaki, caramelised cream

Seasonal vegetables- back olive, gremolata

Cheese- 5/8/10

Caramelised chocolate- koji vinegar

Cultured cream- grapefruit, sunflower

Pineapple- Okinawan sugar, coffee

Chamomile, melliot, rhubarb

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.