

Food £150

Wine pairing £95

Pescetarian menu

Oyster- summer 22 relish

Artichoke- brown butter

Stroopwafel- cheese

Crab- whey onions, lovage

Celeriac- sour butter, sour bread, quince

Sour bread, sour butter

Prawn- tomato, strawberry

Scallop £20-

Fermented fennel, caviar

Lobster- crown prince, XO, nasturtium flower

Turnip- pink fir, seaweed relish

Mushroom- Teriyaki, caramelised cream

Brill- seasonal vegetables

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.