



7 courses £90 pairings £70 / 10 courses £110 pairings £90

*Pumpkin pie*  
*Langoustine, kimchi*  
*Beef tendon, gherkin*  
*Cheese doughnut, IPB*

*Sourdough, cultured butter*

Celeriac chawanmushi, smoked eel, furikake  
2018 Koshu, Hishiyama Private Reserve, Grace Vineyards, Yamanashi, Japan

Mackerel, oyster, green strawberry, jalapeño  
2015 Pinot Noir, Litmus, Dorking, Surrey, England

Mussel, pink fir, seaweed relish  
2018 Sauvignon blanc – Semillon – Chardonnay, Blanc de Blancs,  
Château Ksara, Bekaa Valley, Lebanon

Hen of the woods, guanciale, buttermilk sauce  
2016 Grüner Veltliner, Federspiel, Terrassen, Domäne Wachau, Wachau, Austria

Savoury porridge, grains, 32 month aged parmesan  
2018 Chardonnay, 'Wild Boy', Au Bon Climat, Santa Barbara County, California

Soured onion, black garlic, smoked crème fraîche  
2017 Vidiano, Idaia Winery, Dafnes, Crete, Greece

Hare, quince, chocolate vinaigrette  
2017 Nebbiolo – Barera, 'Truffle Hound',  
Unico Zelo, Clare Valley, South Australia

OR

Venison, medlar, burnt cream  
2017 Areni Noir, 'Karasi', Zorah Winery, Vayots Dzor, Armenia

*(Optional cheese 12/18/22)*

*Bergamot waffle*

Pine crème caramel, elderflower vinegar  
Sanchez Romate, Don Jose, Olorosso Sherry, Spain

Chocolate, artichoke, chicory root  
N.V. Boal, 5-Year-Old Reserva, Barbeito, Madeira, Portugal

Apple, hazelnut, yeast  
2016 Hanepoot, Jerepigo, Kaapzicht Estate, Stellenbosch, South Africa

Please inform us of any dietary requirements or allergies you may have  
A discretionary 12.5% service charge is added to all of our bills