

3 courses £75 pairings £40

*Beef tartare, aged beef emulsion, radish.
French toast, yeast custard, raisin vinegar
Hash brown, truffle curd, chorizo jam, cured pork.
Smoked scallop soup*

Sourdough, cultured butter

Roscoff onion, smoked eel, gremolata, black garlic
Chenin Blanc–Sauvignon Blanc – Viognier, 'Reserve White, Leewenkuil Family Vineyards, Swartland,
South Africa, 2022



(Optional course; Bbq leek, smoked yolk, chicken skin, Umai modern caviar, £17)
(Blanc de Pinot Noir, Winnica Niemczańska, Lower Silesia, Poland, 2022 - £10 supplement)



Aged hogget, roasted lemon, aubergine, black olive
Genache – Syrah – Cinsault – Mourvèdre – Cunoise, 'Inopia', R&M Saouma, Côtes-du-Rhône-Villages,
Rhône Valley, France, 2018

(Optional cheese course)

Beetroot, blackcurrant and shiso tea cake



Chocolate, miso, banana, lime.
Muscat, Pfeiffer, Rutherglen, Victoria, Australia, N.V

Pettit fours and coffee.

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