

7 courses £120 pairings £75

*Beetroot, charcoal emulsion, fermented wild garlic
French toast, yeast custard, beer vinegar
Hash brown, smoked aubergine, miso BBQ sauce
Smoked scallop soup*

Sourdough, cultured butter

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

Scallop, fermented white asparagus, dill, nashi pear.
Assyrtiko, Ktima Zafeirakis, Tyrnavos, Greece, 2021

Mushroom, Teryaki, yeast
Mencia – Alicante Bouschet, 'Valtuille', Castro Ventosa, Bierzo, Spain, 2019

Chalk stream trout, squid, xo, amelia tomato.
Pinot Gris, Greywacke, Marlborough, New Zealand, 2021

John Dory, soured onion, asparagus, three cornered leek
Semillon - Sauvignon Blanc, 'Paradox Blend', Bodega Alandes, Mendoza, Argentina N.V

(Optional cheese course)

Beetroot, blackcurrant and shiso tea cake

Frozen yoghurt, pine, wood sorrel.
Riesling, Andreas Bender, Mosel Germany 2020
Chocolate, miso, banana, lime.
Moscatel, Colosia Gutierrez, Jerez, Spain, N.V.

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