

7 courses £120 pairings £75

*Beef tartar, 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

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

Mushroom, caramelised ham cream, Teryaki, yeast  
Mencía – Alicante Bouschet, 'Valtuille', Castro Ventosa, Bierzo, Spain, 2019

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

(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, 2019

*(Optional cheese course)*

*Beetroot, blackcurrant and shiso tea cake*

Frozen yoghurt, pine, wood sorrel.  
Riesling, Auslese, Andreas Bender, Mosel Germany 2020

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