

7 courses £120 pairings £75

*Beetroot, charcoal emulsion, fermented wild garlic.
French toast, yeast custard, beer vinegar
Hash brown, smoked aubergine, miso BBQ sauce
Pickled celeriac, black garlic, sunflower seeds*

Sourdough, cultured butter

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

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

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

Turnip, pink fir, seaweed relish
Pecorino, 'Centovie', Umani Ronchi, Colli Aprutini IGT, Abruzzo, Italy, 2019

New season asparagus, soured onion, three cornered leek.
Semillon - Sauvignon Blanc, 'Paradoux 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.
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 of our bills.