

3 courses £75 pairings £40

*Lamb tartar, charcoal emulsion, radish.  
French toast, yeast custard, raisin vinegar  
Hash brown, truffle curd, chorizo jam, cured pork.  
Aged beef chawanmushi*

*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  
Schioppettino, Schioppettino di Prepotto, Grilloiole, Friulli Colli Orientali, Italy, 2019  
(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.