

7 courses £130 pairings £80

*Beetroot, charcoal emulsion, fermented wild garlic
French toast, yeast custard, raisin vinegar
Hash brown, smoked aubergine, miso BBQ sauce
Pickled celeriac, black garlic, sunflower seeds
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, 2023
Mushroom, Teryaki, yeast
Mencia – Alicante Bouschet, 'Valtuille', Castro Ventosa, Bierzo, Spain, 2019
Chalk stream trout, squid, xo, zebra green tomato.
Pinot Gris, Greywacke, Marlborough, New Zealand, 2022

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

Jhon Dory, New season sweetcorn, nasturtium
Chardonnay, Danbury Ridge Estate, Essex, England, 2021

(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 our bills