

7 courses £130 pairings £80

*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

Scallop, fermented white asparagus, dill, Nashi pear.
Assyrtiko, Ktima Zafeirakis, Tyrnavos, Greece, 2023

Mushroom, caramelised ham cream 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, chicken skin, Umai 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

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.