

7 courses £130 pairings £80

*Beetroot, charcoal emulsion, fermented wild garlic.
Tapioca cracker, cep caramel, yeast custard
Hash brown, smoked aubergine, miso BBQ sauce
Pickled celeriac, black garlic, sunflower seeds*

Sourdough, olive oil

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

Braised fennel, dill, fermented white asparagus, Nashi Pear.
Assyrtiko, Ktima Zafeirakis, Tyrnavos, Greece, 2021

Mushroom, Teryaki, yeast
Voskehat Reserve, ArmAs, Aragatsotn, Armenia, 2015

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

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

Elderflower and grapefruit tart

Yoghurt sorbet, 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