

7 courses £140 pairings £85

*Beetroot, charcoal emulsion, fermented wild garlic  
French toast, yeast custard, beer vinegar  
Hash brown, smoked aubergine, miso BBQ sauce  
Scallop soup, lovage oil.*

*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, Teriyaki, yeast  
Mencia – Alicante Bouschet, 'Valtuille', Castro Ventosa, Bierzo, Spain, 2019

Chalk stream trout, squid, xo, Amela tomato.  
Pinot Gris, Greywacke, Marlborough, New Zealand, 2022

(Optional course; Bbq leek, smoked yolk, Umai caviar £17)  
(Blanc de Pinot Noir, Winnica Niemczańska, Lower Silesia, Poland, 2022 - £11 supplement

John Dory, smoked shallot, grains, truffle.  
Chardonnay, Danbury Ridge Estate, Essex, England, 2021

*(Optional cheese course)*

*Beetroot, blackcurrant and shiso tea cake*

Toasted kombu, luchuensis vinegar, vanilla oil  
'Traditional Douro Blend', Kopke Dry White Port, Cima Corgo, Douro Valley Portugal NV

Madagascan dark chocolate and black truffle tart, hazelnut praline.  
Zibibbo, 'Ben Rye', Passito di Pantelleria, Pantelleria, Sicily, Italy, 2022

Please inform us of any dietary requirements or allergies you may have  
A discretionary 12.5% service charge is added to all our bills