

7 courses £140 pairings £85

*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, Leewenkuil Family Vineyards, Swartland, South Africa, 2022

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

Mushroom, Teryaki, yeast  
Mencia – Alicante Bouschet, 'Valtuille', Castro Ventosa, Bierzo, Spain, 2019

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

Cep porridge, grains, truffle.  
Chardonnay, Danbury Ridge Estate, Essex, England, 2021

*Elderflower and quince tart.*

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