



**Food £95 Wine pairing £70**

**Snacks**

*Rosé Ex-Machina, Sugrue, South Downs*

**Parker House, our cultured butter,  
EVOO, aged balsamic**

**Chawanmushi, Wye Valley asparagus,  
shimeji, kombu**

*Ômina Romana, Hermes Diactoros II, Lazio, Italy*

**Cauliflower, wild rice, hot sauce, gooseberry,  
yeast**

*Château de L'Ou, L'Orange, Languedoc, France*

**BBQ Sand carrot, green chilli, Urad Dal**

*Pinot Noir, 'Nightjar', Blackbook Winery  
Essex, England*

**Pink Firs, tamarind, labneh, mint, sev**

*Fiano di Avellino, Feudi di San Gregorio  
Campania, Italy*

**Gariguetto, sudachi, saké, pink peppercorn**

**72% Ashaninka, Don Q Spiced, mascarpone,**

**Difference coffee waste, cashew**

*'Late Harvest' Viña Echeverria Sauvignon Blanc,  
Curico Valley, Chile*

**Montgomery Cheddar, wild garlic babka,  
green tomato chutney +£15**

Please advise us of any allergies or dietary requirements

A discretionary 12.5% service charge will be added to the final bill