



Food £95 Wine pairing £70

Snacks

Rosé Ex-Machina, Sugrue, South Downs

**Parker House, our cultured butter,
smoked cods' roe**

**Chawanmushi, razor clam, asparagus,
shimeji, smoked pike roe**

Ômina Romana, Hermes Diactoros II, Lazio, Italy

**Milk brined veal sweetbread, native lobster,
hot sauce, sauerkraut**

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

**Orkney Scallop, magnolia kimchi, kaffir lime,
cucumber**

Gruner Veltliner, Kamptal, Wiengut Rabl, Langenlois, Austria

Native breed beef, nduja, wild garlic

'Grande Reserve', Château Oumsiyat

Mount Lebanon, Lebanon

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