



Tasting Menu

Sample

Slocken, Venison, Potato
Smoked Eel, Apple, Exmoor Caviar

Lobster, 'Rhuboshi', Lemon Verbena
Quail Egg, Pea, Coppa

Sour Bread & Sour Butter

Scallop, Turnip, Fennel Pollen

Halibut, Razor Clam, Oscietra

Beef, Sungold, Nasturtium

(Cheese - £19 Supplement)

Strawberry, Meadowsweet, Charles Palmer

Wood Sorrel, Sweet Woodruff, Yoghurt

Jerusalem Artichoke & White Chocolate

Dark Chocolate & Tagetes

Lemon Verbena

Tasting Menu - £170

Please note that a discretionary service charge of 12.5% will be added to your bill on all food and beverages, which is shared between staff.

Drinks Packages

Sample

I

Lobster, Quail Egg

Cremant Du Jura, Fruitiere Vinicole Arbois N.V. (*Jura, France*)

Scallop

Paradoux Blend, Bodega Alandes N.V. (*Mendoza, Argentina*)

Halibut

Kaitui, Markus Schneider 2020 (*Pfalz, Germany*)

Beef

Aotea Cabernet Franc, Seifried 2019 (*Nelson, New Zealand*)

Strawberry

Demi-Sec Charles Palmer 2015 (*Sussex, England*)

Wood Sorrel

Solaris Auslese, Turnau 2021 (*Western Pomerania, Poland*)

£80 per person

II

Lobste, Quail Egg

Stanislas Blanc de Blancs, Thienot 2008 (*Champagne, France*)

Scallop

Le Clarte De Haut-Brion 2015 (*Bordeaux, France*)

Halibut

Le Culs de Beaujeu, Sancerre, Francois Cotat 2017 (*Loire, France*)

Beef

Crescendo, Taaibosch 2018 (*Stellenbosch, South Africa*)

Strawberry

Rich Demi Sec, Pol Roger, N.V. (*Champagne, France*)

Wood Sorrel

Sonnenuhr Riesling Spatlese, Joh. Jos. Prum 2018 (*Mosel, Germany*)

£150 per person