



LONGER CULINARY EXPERIENCE

SMOKED EEL, DASHI, CUCUMBER KETCHUP
DELICA PUMPKIN CUSTARD, HAZELNUT, KOMBU
VEAL SWEETBREAD, NORI
BLANC DE BLANCS 2018, GUSBOURNE, SUSSEX. ENGLAND

FIVE ANCIENT GRAINS SOURDOUGH

HAND DIVED SCALLOP, CELERIAC, TRUFFLE, WHITE KELP NINE YARDS CHARDONNAY 2022, JORDAN, STELLENBOSCH, SOUTH AFRICA

TURBOT, WHITE ASPARAGUS, SMOKED SAKE, CAVIAR LIAS FINAS ALBARINO 2022, ATTIS, RIAS BAIXAS, SPAIN

AGED HERDWICK HOGGET,
WILD GARLIC, SHEEP'S YOGHURT, STUFFED MOREL
BADIA A PASSIGNANO CHIANTI CLASSICO 2019, ANTINORI, TUSCANY, ITALY

WHITE CHOCOLATE, CAVIAR, HOJICHA

JAPANESE RICE, MISO, SESAME, SAKE
TAWNY RUM LIQUEUR NV, LEONE, BAROSSA VALLEY, AUSTRALIA

RHUBARB, SAFFRON CUSTARD, GOOSE LIVER
SWEETHEART SAUVIGNON BLANC 2022, OLIVER ZETER, PFALZ, GERMANY





SHORTER CULINARY EXPERIENCE

SEA BREAM CRUDO, PICKLED RADISH, LECHE DE TIGRE

BLANC DE BLANCS 2018, GUSBOURNE, SUSSEX. ENGLAND

PARKER HOUSE ROLL, WILD GARLIC, FERMENTED HONEY

SEA BASS, MAITAKE MUSHROOM, XO, BLACK GARLIC

LIAS FINAS ALBARINO 2022, ATTIS, RIAS BAIXAS, SPAIN

AGED BEEF FILLET, WILD GARLIC, MORELS, ASPARAGUS

CHATEAU SIAURAC 2019, LALANDE DE POMEROL, FRANCE

BLACKBERRY, OLIVE, WALNUT

CHOCOLATE, HAZELNUT, CHERRY

AGED TAWNY LIQUEUR NV. LEONE, BAROSSA VALLEY, AUSTRALIA

£90 PER PERSON | £150 PER PERSON WITH PAIRED WINES
CHEESE AS AN ADDITIONAL COURSE | £14 PER PERSON
A DISCRETIONARY SERVICE CHARGE OF 7% WILL BE ADDED





LUNCH

(FRIDAYS & SATURDAYS, FROM 1 PM)

CRISPY PORK SKIN, SMOKED COD ROE

RAW ORKNEY SCALLOP, OYSTER CREAM, RADISH, CHILLED HERB GAZPACHO

MONKFISH, CAULIFLOWER, YEAST, SAKE BUTTER SAUCE
OSCIETRA CAVIAR | £10 PER PERSON

SALT-AGED CREEDY CARVER DUCK, BEETROOT, XO, PARFAIT

OR

GAYTHORNE PORK LOIN, APPLE, HISPI CABBAGE, MUSTARD

KERFIR PANNA COTTA, FROZEN RASPBERRY KOMBUCHA PARFAIT, MACADAMIA

MANJARI, CHOCOLATE, HAZELNUT, CHERRY, PX

£75 PER PERSON

CHEESE AS AN ADDITIONAL COURSE | £19 PER PERSON

A DISCRETIONARY SERVICE CHARGE OF 7% WILL BE ADDED