

t a s t i n g m e n u

Sample

Oldstead Charcuterie
cured

Aged Beef, Artichoke, Yeast
dehydrated | smoked

Crab, Parsley, Caviar
Crab Toast
steamed | toasted

Scallop, Nasturtium, Tomato
raw | marinated

Sourdough & Butter
proved | baked | cultured

Senshyu Onion, Whey, Girolles
brined | barbecued | pickled

Lobster, Carrot, Sea Buckthorn
glazed | pickled

Venison, Beetroot, Cabbages
roasted | laminated

(Cheese - £19 Supplement)

Plum, Cherry Blossom, Rhubarb Root
pickled | infused

Potato, Chicory Root
preserved | roasted

Brown Butter, Rose
Tagete Madeleines
Roots Pastilles
whipped | baked | dehydrated



£135-£160 | Please note that a discretionary service charge of 12.5% will be added to your bill, which is shared between all staff.



drinks package

I

Charles Palmer, Black Swan Edition 2015
(Sussex, England) | Crab

Heida, Varone 2021
(Valais, Switzerland) | Onion

Roussanne, The Foundry 2020
(Stellenbosch, South Africa) | Lobster

Xuno Abadia da Cova, Moure 2018
(Ribeira Sacra, Spain) | Lamb

Pedro Ximenez, Sanchez Romate
(Jerez, Spain) | Chicory

£75

II

Stanislas Blanc de Blancs, Thienot 2008
(Cote de Blancs, Champagne, France) | Crab

Cartology, Alheit Vineyards 2017
(Stellenbosch, South Africa) | Onion

Chateauneuf-du-Pape, Vieux Telegraphe 2011
(Rhone, France) | Lobster

Bullnose Syrah, Te Mata 2019
(Hawke's Bay, New Zealand) | Lamb

Grand Rutherglen Muscat, Campbells
(Rutherglen, Australia) | Chicory

£130