

Mushroom | beer | truffle

Cod | yoghurt | chive

Gusbourne Brut Reserve | 2016 | Kent, UK

Chickpea | chicken | dippy egg

Freedom four bread | Appleby's whey butter

Beetroot | goats' curd | sunflower seed | chardonnay vinegar

Gomez Cruzado Rioja Blanco | 2019 | Spain

Sweetcorn | shallot | basil | saffron

La Val Finca Arantei Albarino | 2019 | Rias Baixas, Spain

Mackerel | turnip | cucumber | wasabi

Messmer Made in Pfalz Weissburgunder | 2019 | Pfalz, Germany

Pork | hispi | apple & raisin | vanilla

Sileni Estates 'The Plateau' Grand Reserve Pinot Noir | 2018 | Hawkes Bay, New Zealand

Cheese plate to share (Supplement £15)

Krohn Colheita | 2003 | Wiese & Krohn Douro, Portugal (supplement £8.5)

Raspberry | almond | yoghurt | white chocolate

Papagiannakos Melias | 2019 | Domaine Papagiannakos Attika, Greece

Sweets

Docket N°33

Tasting Menu £85 per person
Paired Alcoholic Drinks £55 per person
Discretionary 10% service charge is added to all bills