

Chickpea chips | wild garlic

Dry aged beef | white soy | truffle

Gusbourne Brut Reserve | 2016 | Kent, UK

Freedom Four bread | Appleby's whey butter

South coast crab | kohlrabi | apple | coriander

Melon Blanc Vendange Nocturne Vin de France Pierre Henri Gadais NV | 2019 | Loire, France

Chalk Stream trout | beetroot | Exmoor caviar | jasmine

Cline Cellars North Coast Viognier | 2019 | California, USA

Norfolk quail | asparagus | morels | amaranth

Domaine Roblin Sancerre Rouge 'Terres Blanches' | 2018 | Loire, France

Buratta | walnut | dill pickle | watercress {serves 2 | Supplement £11.50}

Krohn Colheita | 1996 | Wiese & Krohn douro, Portugal

Raspberry | vanilla | yuzu | butterfly sorel

Papagiannakos Melias | 2019 | Domaine papagiannakos attika, Greece

Morello cherry | rhubarb

Docket N°33

Tasting Menu £55 per person

Paired Alcoholic Drinks £35 per person

Discretionary 10% service charge is added to all bills

We source a wide range of ingredients, please let us know if you have any dietary requirements, allergies or intolerances