

Chickpea | smoked garlic | chicken

Salmon | basil & mustard | sorrel

Gusbourne Brut Reserve | 2016 | Kent, UK

Freedom four bread | Appleby's whey butter

Mackerel | turnip | gooseberry | dill

Smalltown Vineyards Rag & Bone Riesling, Eden Valley 2020, South Australia

King oyster mushroom | Jerusalem artichoke | truffled goat's curd | hazelnut

Classic style Gruner Veltliner [Organic] | 2020 | Weingut Sepp Moser Kremstal, Austria

Mangalitsa pork | butternut squash | hispi | seeds

Tres Picos Garnacha | 2018 | Bodegas Borsao Campo De Borja, Spain

Cheese plate to share (Supplement £15)

Krohn Colheita | 1999 | Wiese & Krohn Douro, Portugal (supplement £7)

Dark chocolate | toffee | raspberry | malt

Cline Cellars Late Harvest Mourvèdre | 2017 | California, USA

Pear & vanilla | Cherry & cacao

Docket N°33

Tasting Menu £65 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