

**Beef | togarashi | wasabi | beer**

**Cod | yoghurt | lovage**

*Gusbourne Brut Reserve | 2016 | Kent, UK*

**Chickpea | wild garlic**

**Freedom four bread | Appleby's whey butter**

**Tomato | brown crab | smoked garlic | basil**

*La Val Finca Arantei Albarino | 2019 | Rias Baixas*

**King oyster mushroom | egg yolk | kohlrabi | stout**

*Château de Belleverne, Saint Amour, Le Cru des Amoureux | 2020 | Beaujolais | Mâconnais, France*

**Hake | scallop | aubergine | black truffle**

*Messmer Made in Pflaz Weissburgunder | 2019 | Pflaz, Germany*

**Lamb | violette artichoke | gooseberry | aromatics**

*Franschhoek by Wildeberg Semillon Sauvignon Blanc | 2020 | Coastal Region, South Africa*

**Cheese plate to share (Supplement £15)**

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

**Strawberry | white chocolate | vanilla | mint**

*Domaine de Grange Neuve Monbazillac | 2018 | Perigord, South West France*

**Docket N°33**

**Sweets**

Tasting Menu £65 per person  
Paired Alcoholic Drinks £45 per person  
Discretionary 10% service charge is added to all bills