

Beef | golden ale | radish | wild rice

Chickpea | chicken | black garlic | garden flowers

Gusbourne Rose Brut Reserve | 2019 | Kent, UK

Butternut squash | Parmesan | black truffle | chive

Tuna | sesame | soy | avocado

Madai Origen Godello | 2022 | Bierzo, Spain

Chicken | hispi | hazelnut & parsley | Jerusalem artichoke

Gómez Cruzado Rioja Blanco | 2022 | Rioja, Spain

Seabass | pak choi | amaranth | ginger

Alto Los Romeros Reserva Gewurztraminer | 2022 | Central Valley, Chile

Venison | kohlrabi | apple | mustard seed

Tenuta Il Cascinone Rive, Barbera d'Asti Superiore DOCG | 2020 | Piedmont, Italy

British cheeses

(supplement £15 per person)

Krohn Tawny Port | Aged 10 Years | Porto, Portugal (supplement £8.50)

Rhubarb | vanilla | ruby chocolate | galangal

Milk chocolate | hazelnut | caramel | cocoa nib

Cline Cellars Late Harvest Mourvèdre | 2019 | California, USA

Pick 'n' Mix

D O C K E T

r e s t a u r a n t

SAMPLE MENU

10 COURSE Tasting Menu £85 per person

6 Wine Pairing £65 per person

Discretionary 10% service charge is added to all bills