

t a s t i n g m e n u

Sample

Chicken, Lemon Verbena
roasted | infused

Oldstead Vegetables, Egg Yolk
raw | cured | smoked

Crab, Parsley, Caviar
Crab Toast
steamed | toasted

Scallop, Nasturtium, Green Strawberry
marinated | fermented

Sourdough & Butter
proved | baked | cultured

Senshyu Onion, Whey, Girolles
brined | barbecued | caramelised

Lobster, Peas, Blackcurrant Wood
barbecued | glazed | infused

Lamb, Courgette, Fig Leaf
roasted | braised | laminated

(Cheese - £19 Supplement)

Fir, White Chocolate, Pine
candied | foraged | frozen

Potato, Chicory Root
roasted | infused

Rhubarb, Sweet Cicely
Roots Pastilles
whipped | dehydrated

£135-£160 | Please note that a discretionary service charge of 12.5% will be added to your bill, which is shared between all staff.





drinks package

I

Charles Palmer, Black Swan Edition 2015
(Sussex, England) | Crab

Heida, Varone 2021
(Valais, Switzerland) | Onion

Collioure 'Les Canadells', La Tour Vieille
2020
(Languedoc-Roussillon, France) | Lobster

Xuno Abadia da Cova, Moure 2018
(Ribeira Sacra, Spain) | Lamb

Pedro Ximenez, Sanchez Romate
(Jerez, Spain) | Chicory

£75

II

Blanc de Noirs, Wiston Estate 2014
(Sussex, England) | Crab

Cartology, Alheit Vineyards 2017
(Stellenbosch, South Africa) | Onion

Chateauneuf-du-Pape, Vieux Telegraphe
2011
(Rhône, France) | Lobster

Bullnose Syrah, Te Mata 2019
(Hawke's Bay, New Zealand) | Lamb

Grand Rutherglen Muscat, Campbells
(Rutherglen, Australia) | Chicory

£130