



DINNER

Smoked Eel
Chicken Skin

Beetroot
Beef Fat - Horseradish - Ver Jus

Duck Liver
Plum Umeboshi - Pedro Ximénez - Pain d'épice

Duck Tea
Shiitake Mushroom - Miso

Oyster
Bonito - Oscietra Caviar - Shio Koji

Crab
Yuzu koshō

Scallop
Finger Lime - Bergamot Ponzu

Pollack
Red Pepper - Nahm Jim

Craster Kipper
Potato - Smoked Exmoor Caviar

Parkerhouse Roll

Venison
Celeriac - Truffle

Goats Yoghurt
Pink Lady Apple

Chocolate
Banana - Macadamia

Blood Orange
Madeline
Honey

£175 per person
Wine Pairing – £110

Our menu prices are per person and include VAT.
This is a sample menu, the number of dishes and prices are subject to change.
Please note a discretionary service charge of 15% will be added to your bill