



## 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 kosho

### 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