



LUNCH TASTING

IOW TOMATOES

Lemon Verbena

BEETROOT

Elderberries, Horseradish, Beef Fat

DUCK

Plum Umeboshi, Gingerbread

TAKOYAKI

Black Truffle

PEA

Celery, Lemon Balm, Buttermilk, Miso

SCALLOP

Nahm Jim, Red Peppers, Shio Koji

CATCH OF THE DAY

Nori, Craster Kippers, Smoked Caviar

SQUAB PIGEON

Turnip, Cherry, Black Truffle

PINK LADY APPLE

Goat's Yoghurt, Macadamia, Rosemary

HONEY

Bergamot, Rye, Bee Pollen

WHITE PEACH

Peach Sencha Tea

70% GUANAJA CHOCOLATE

Smoked Salt

AMALFI LEMON

Sable, Lemon Thyme

64% MANJARI CHOCOLATE

Coconut, Tamarind, Chilli

£115

Please note that our menu and prices may change at short notice due to seasonality the produce availability.

If you have any food allergies or intolerance, please inform us via email on time of booking.

A discretionary service charge will be added to your bill.

All prices are inclusive of VAT

DINNER TASTING

SMOKED EEL

N25 Caviar

IOW TOMATOES

Lemon Verbena

BEETROOT

Elderberries, Horseradish, Beef Fat

DUCK

Plum Umeboshi, Gingerbread

TAKOYAKI

Black Truffle

SASHIMI

Finger Lime, Black Radish, Ponzu

PEA

Celery, Lemon Balm, Buttermilk, Miso

SCALLOP

Nahm Jim, Red Peppers, Shio Koji

CATCH OF THE DAY

Nori, Craster Kippers, Smoked Caviar

SALT AGED LAMB

Turnip, Cherry, Pink Peppercorns

PINK LADY APPLE

Goat's Yoghurt, Macadamia, Rosemary

PINEAPPLE

Apricot Kernel, Hibiscus, Rum

HONEY

Bergamot, Rye, Bee Pollen

WHITE PEACH

Peach Sencha Tea

70% GUANAJA CHOCOLATE

Smoked Salt

AMALFI LEMON

Sable, Lemon Thyme

64% MANJARI CHOCOLATE

Coconut, Tamarind, Chilli

£175