

HAMACHI

Pink grapefruit, paprika, yoghurt & fennel
Löss Grüner Veltliner, Weingut Rabl, Austria, 2024

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TANDOORI RABBIT

Red lentil, poppadom, mango & lime pickle
Gamay Noir, Te Mata, New Zealand, 2025

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ORKNEY SCALLOP

Lardo di Colonnata, noomi lime, barley & onion broth
Merwah, Château Oumsiyat, Lebanon, 2024

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VENISON

Roasted & braised with mushroom, salsify & black garlic
Langhe Nebbiolo, Stefano Porro, Piemonte, Italy, 2021

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ARTISAN CHEESE

Artisan cheeses & garnishes, individually or to share - **£18/£25**
Discover 3 different Ports to pair with your cheeses - £23/£32

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BLACKBERRY

Mahlepi pannacotta, blackberry & honey
Elysium, Andrew Quady, USA, 2022

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TARTE TATIN

Prune, Armagnac & cinnamon ice cream
Côteaux du Layon, Domaine des Forges, France, 2023

6 COURSE £125 per person

6 GLASS WINE PAIRING £90 per person

4 GLASS NON-ALCOHOLIC PAIRING £41 per person

Allergen information by dish is contained in our Allergen Menu which is available upon request. Due to the structure of our kitchen we cannot guarantee the total absence of allergens in our dishes. If you have any question please do not hesitate to ask a member of our team

No service charge will be added to your bill.