



LONGER CULINARY EXPERIENCE | TEN COURSE TASTING MENU

SMOKED EEL, DASHI, CUCUMBER KETCHUP  
DELICA PUMPKIN CUSTARD, HAZELNUT, KOMBU  
VEAL SWEETBREAD, NORI  
*BLANC DE BLANCS 2018, GUSBOURNE, SUSSEX, ENGLAND*

FIVE ANCIENT GRAINS SOURDOUGH

HAND DIVED SCALLOP, CELERIAC, TRUFFLE, WHITE KELP  
*NINE YARDS CHARDONNAY 2022, JORDAN, STELLENBOSCH, SOUTH AFRICA*

TURBOT, WHITE ASPARAGUS, SMOKED SAKE, CAVIAR  
*LIAS FINAS ALBARINO 2022, ATTIS, RIAS BAIXAS, SPAIN*

AGED HERDWICK HOGGET,  
WILD GARLIC, SHEEP'S YOGHURT, STUFFED MOREL  
*BADIA A PASSIGNANO CHIANTI CLASSICO 2019, ANTINORI, TUSCANY, ITALY*

WHITE CHOCOLATE, CAVIAR, HOJICHA

JAPANESE RICE, MISO, SESAME, SAKE  
*TAWNY RUM LIQUEUR NV, LEONE, BAROSSA VALLEY, AUSTRALIA*

RHUBARB, SAFFRON CUSTARD, GOOSE LIVER  
*SWEETHEART SAUVIGNON BLANC 2022, OLIVER ZETER, PFALZ, GERMANY*



SHORTER CULINARY EXPERIENCE

SEA BREAM CRUDO, PICKLED RADISH, LECHE DE TIGRE  
*BLANC DE BLANCS 2018, GUSBOURNE, SUSSEX, ENGLAND*

PARKER HOUSE ROLL, WILD GARLIC, FERMENTED HONEY

SEA BASS, MAITAKE MUSHROOM, XO, BLACK GARLIC  
*LIAS FINAS ALBARINO 2022, ATTIS, RIAS BAIXAS, SPAIN*

AGED BEEF FILLET, WILD GARLIC, MORELS, ASPARAGUS  
*CHATEAU SIAURAC 2019, LALANDE DE POMEROL, FRANCE*

BLACKBERRY, OLIVE, WALNUT

CHOCOLATE, HAZELNUT, CHERRY  
*AGED TAWNY LIQUEUR NV, LEONE, BAROSSA VALLEY, AUSTRALIA*