



LUNCH TASTING

BEETROOT
Elderberries, Beef Fat
Horseradish

DUCK
Plum, Gingerbread
Pedro Ximénez

BEEF
Takoyaki
Broth

CUTTLEFISH
Broccoli, Sesame
Trout Roe

COD
Yoghurt, Black Garlic
Red Pepper

CRASTER KIPPER
Chowder
Parker House Roll

SALT AGED LAMB
Celeriac, Truffle

PINK LADY APPLE
Goat's Yoghurt, Ginger
Rosemary

HONEY
White Chocolate, Rye
Sea Buckthorn

LEMON GRASS

CHOCOLATE

CHERRY

£115

(£125 as from November 1st)

Please note that these are sample menus.

Our menu and prices may change at short notice due to seasonality and 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, Apple
Chicken Skin

BEETROOT
Elderberries, Beef Fat
Horseradish

DUCK
Plum, Gingerbread
Pedro Ximénez

BEEF
Takoyaki
Broth

CUTTLEFISH
Broccoli, Sesame
Trout Roe

COD
Yoghurt, Black Garlic
Red Pepper

LOBSTER
Diakon, Amalfi Lemon
Shio Koji

CRASTER KIPPER
Chowder
Parker House Roll

SALT AGED LAMB
Celeriac, Truffle

PINK LADY APPLE
Goat's Yoghurt, Ginger
Rosemary

HONEY
White Chocolate, Rye
Sea Buckthorn

LEMON GRASS

CRANBERRY

CHOCOLATE

CHERRY

£175