

**£69/person**

£42 paired drinks

Kalettes & anchovy  
Pumpkin & pumpkin seed  
Crab & bergamot tart  
Cods' roe donut & sea urchin

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Celeriac, alexanders & lard  
Zagreo 2015, I Cacciagalli

Sea Robin, cauliflower & frozen juniper  
Weissburgunder 2015, Judith Beck

Roast duck, artichoke & pear  
Les Monestiers 2016, Domaine Les Bruyères

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Rainton Tomme & damson  
Damson Vodka 2016, Inver

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Parsnip & clementine

Chestnut, honey & quince  
Monbazillac Jour De Fruit 2013

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Inver coffee

