

Menu £105

Wine pairing £70

Oyster, Arbroath smokie & black pepper

Crab & sorrel

Razor clam & rhubarb

Trout & horseradish

Garden plate

La Bota 115, Equipo Navazos

Beef tea

Snails, wild garlic & potato

Chablis Sans Soufre 2022, Dmn. Bernard Defaix

Scallop, carrot & kumquat

Sivi 2021, Radikon

Beef & aniseed

Amarone Riserva 2014, Meroni

Lanark Blue, sherry & pear (£12 supplement)

Fermentación Lenta 2021, Ximénez-Spínola (£12 supplement)

Bitter orange & sunflower seed

Vengeance Tardive 2010, Les Sablonnettes

Coffee or loose leaf tea

