

Menu £105

Wine pairing £70

Non-alcoholic pairing £40

Oyster 'Pale Mary'

Scallop & seaweed

Mackerel & radish

Crab bun

Garden plate

Blanc de Blancs 2020, Alessandra Divella

Trout & tomato broth

Pink Fir, wild mushroom & brambles

Cellier des Chartreux 2019, Dmn. Pignier

Mackerel & cucumber, oyster & blackcurrant

Genoveva 2021, Forjas del Salnes

Evanachan Farm beef, rosehip & cabbage

Macchiona 2014, La Stoppa

Blackmount, autumn fruits & plum kernel (£12 supplement)

La Llopetera 2013, Escoda-Sanahuja (£10 supplement)

Apple, oats & peppercorns

Wehlener Sonnenuhr Auslese 2009, Joh, Jos, Prüm

Coffee or loose leaf tea

