



**Food £90 Wine pairing £65**

**Snacks**

*Rosé Ex-Machina, Sugrue, South Downs*

**Parker House, roasted yeast butter, smoked  
cod's roe, dill**

**Orkney scallop, Yorkshire rhubarb, lardo,  
white asparagus**

*Vouvray Sec, 'Les Calcaires', Domaine de la Rouletière,  
Loire, France*

**Milk brined veal sweetbread, chanterelles,  
artichokes, Wiltshire truffle, roast chicken  
sauce**

*Barbera Appassimento, San Silvestro, Piedmont, Italy*

**Cornish cod, leeks, apple, deviled brown  
shrimp, Exmoor caviar**

*Grüner Veltliner, Johann Federspiel,  
Wachau, Austria*

**Koji brined salt aged duck, smoked bone  
marrow, beetroot, hazelnut**

*'Grande Reserve', Château Oumsiyat, Mount Lebanon*

**Verjus meringue, carrot cake,  
sour cream**

**Elianza Ivore chocolate, buckwheat, Yorkshire  
rhubarb**

*Recioto di Soave 'La Broia', Roccolo Grassi,  
Veneto, Italy*

**Cheese from the trolley + £20**