



£140

Charcuterie

Mushrooms on toast

Lindisfarne oyster, English wasabi and fermented cabbage

Fillets of Cornish mussel

Scottish langoustine, cured egg yolks and grand fir

Aged Devonshire eel cooked over binchotan and roasted yeast

Frozen banks tomatoes and fresh coriander seeds

Caramelised scallop chawanmushi and Old Yonner cheese

Isabelle rose onions and a sauce made from inoculated grains

Poached turbot with daurenki imperial caviar and sorrel

Salt aged duck hung over burning charcoal, bread sauce

Roast chicken and sage tea

Grilled plums, brown butter and all the flowers of summer

Rose oil ice cream, milk chocolate

Powdered doughnut

British cheeses, nettles, lacto-cherry

(Optional - £18)

Optional wine pairing - £105