



£65

Charcuterie

Lindisfarne oyster, English wasabi and fermented cabbage

Scottish langoustine, cured egg yolks and grand fir

Aged Devonshire eel cooked over binchotan and roasted yeast

Caramelised scallop chawanmushi and Old Yonner cheese

Salt aged duck hung over burning charcoal, bread sauce

Roast chicken and sage tea

Grilled plums, brown butter and all the flowers of summer

Powdered doughnut

British cheeses, nettles, lacto-plum

(optional - £18)

Optional wine pairing - £55