



£155

A warm tea of bio-dynamic vegetables

Terrarium  
Verbena and Pine pollen

Very fresh Cheese  
Unpreserved Caviar

Beef tartare that tastes like Beef  
v4.0: Tendon and Elm

Fried Pigs blood  
Lacto-fermented neck, black Apple and Buckram seed

Just-shucked Scallop from the Shetland Islands

Scottish Langoustine, Egg yolk, and Spruce

Lightly grilled Oysters  
Smoked Eel and Brassica

Fillets of Devonshire blue Mussel

Tomatoes preserved in August  
unripe Habanero from Sussex

Rye sourdough  
Handmade butter from Shropshire

Smoked Trout  
Wild Alliums and inoculated Grains

Aged Mutton hung over burning Grapevines  
Bread Sauce

Mutton breast and liquamen

Plum kernel soft serve  
Marigold and fermented Honey

Still-hot doughnut  
Baked Apple, brown butter and Oregano  
S.C.O.B.Y fudge