



£155

A warm tea of saccharified bio-dynamic vegetables

Terrarium
Verbena and Konini

Unpreserved Caviar
Dried Pea curds and Lentil-*so*

Beef tartare that tastes like Beef
v5.o. Carrot skin and Smoked Eel

Black Apple
Aspergillus Oryzac and Pigs neck

Just-shucked Scallop from the Shetland Islands
Salted-skirt Katsuobushi

Langoustine tail, Egg yolks, and Spruce

Langoustine head and claw, Samphire, and Rosehip

Fillets of Devonshire blue Mussel
Garlic cooked for six months

Tomatoes preserved in August
unripe Habanero from Sussex

Rye sourdough
Handmade butter from Shropshire

Birch-smoked Trout
Alliums, and inoculated Grains

Salt aged Duck hung over burning Grapevines

Two seasons of Sunchoke
Bread Sauce

Duck liver enriched parkerhouse

Plum kernel soft serve
Caramelised Milk and fermented Honey

Still-hot doughnut, Oban whiskey custard

S.C.O.B.Y Fudge

Baked Apples, brown Butter, and Oregano