



cods' roe on ice, crudités and verbena  
duck liver and smoked eel, black garlic  
truffle and sunchoke crisp  
langoustine pancake, n25  
langoustine dolma, egg yolks and spruce

SEAFOOD PLATTER  
Oyster, Razor Clam, and Tuna

CINDERWOOD TOMATOES  
fresh cheese and elderflower

A5 WAGYU  
XO

TURNIP SALAD  
smoked haddock and st.andrews

IBERICO PRESA  
dill, trail mix, and mole (MOH-lay)

PARKERHOUSE  
aerated yeast and fermented honey

KAKIGORI  
rose, sorrel, and matcha

STRAWBERRIES  
brown butter, woodruff, and inoculated grains

carrot cake  
beetroot chocolate