

# counter 71

## **Dinner Menu - £130**

**Paired Wines £90 or £130**

**Alcohol-Free Pairing £55**

**Hybrid Pairing £70**

Cuttlefish - Wild Garlic - Mint

Beef - Rye - Quince

Octopus - Lavender - Red Cabbage

.

Beetroot - Apple - Geranium

.

Cobnut - Maitake - So

.

Turnip - Monkfish

.

Monkfish - Savoy - Leek

.

Venison - Black Barley

.

Venison - Blackcurrant - Lion's Mane

.

Plum - Red Shiso

.

Buckwheat - Brown Sugar

.

Cherry

*A discretionary 15% service charge will be added to your bill.  
Please speak to a member of the team regarding any allergens.*