

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

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Beetroot - Apple - Geranium

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Cobnut - Maitake - So

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Turnip - Monkfish

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Monkfish - Savoy - Leek

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Venison - Black Barley

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Venison - Blackcurrant - Lion's Mane

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Plum - Red Shiso

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Buckwheat - Brown Sugar

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Cherry

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