

# counter 71

## **Dinner Menu - £145**

**Paired Wines £85 / £130**

**Alcohol-Free Pairing £45**

**Hybrid Pairing £60**

Tunworth - Lardo

Langoustine - Kale - Fish Roe

Beef - Fermented Chilli - Bone Marrow

### **Bread & Butter**

.

Raw Scallop - Apple - Lovage

.

Brill - Razor Clam - Artichoke

.

Cuttlefish - Tuna - Seaweed

.

Monkfish - Smoked Eel - Sea Buckthorn

.

Lamb Rump - Asparagus - Marigold

.

Rhubarb - Yoghurt - Fig Leaf

.

Chestnut - Apple - Cobnut

.

Black Barley

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