



10 Course Menu - £59 per person
Wine Pairing - £45 per person

Sourdough Focaccia with Tuna Nduja

Katsuobushi Doughnuts with Taleggio

Chawanmushi, Tarragon, Guanciale & Anchovy

Franciacorta Coupe, Monterossa, Lombardy NV

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Peach, Szechuan & Cheese

Orkney Scallops, Pickled Kohlrabi, Tomato

Red Gurnard, Truffled Soy, Ikura, Daikon, Hazelnut

O-Toro, Lardo & Moromi Miso

Zibibbo, Curatolo Arini, Sicily, 2018

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Chicken Karaage, Yuzu Kosho Mayonnaise & Lemon Verbena

Sage, Sausage, Crema Di Pecorino

Lambrusco Grasparossa, Bruno Zanassi, Emilia Romagna, 2017

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Mezzelune, Parmesan, Ume Furikake & Black Truffle

Barolo La Foia, Vini Curto, Nebbiolo, Piemonte, 2015

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Monkfish, Culatello, Cucumber & Ice Plant

Kakuni Pork, Cuttlefish Ragu Risotto

Terlaner Reserve Della Contessa DOC, Manincor, Alto Adige, 2019

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Rice Pudding & Cherries

Terra di Monteverro IGT, Monteverro, Tuscany, 2015