



'Owd Yonner and Onions

Mullet Roe with Charcoal on a Pillow of Eel

Mushroom Koji Tea

The Best Bit of the Chicken with Cured Lamb and Mushrooms

Raventós i Blanc, 'Textures de Pedra' Blanc de Noirs, Cataluña, Spain, 2016

Orkney Scallop with Vegetables from the Sea, Foam

Domaine Foivos, Nautilus 'Aged Under Water', Kefalonia, Greece, 2020

or

Benjamin Leroux, Saint-Romain 'Sous le Château', Burgundy, France, 2019

Leg of Cornish Lamb

Charles Melton, 'Rose of Virginia', Barossa, Australia, 2021

or

Domaine de la Bégude, Bandol, France, 2020

Hen's Egg with Truffled Chips and Ham

Segal, 'Levant' Argaman, Judean Hills, Israel, 2020

or

Conde Valdemar, Rioja Gran Reserva, Spain, 2011

Sea Buckthorn and Lavender

Some Beef, It's Bones and Whey Soured Onion

ArmAs, Karmrahyut, Aragatsotn, Armenia, 2014

or

Andrew Will, Two Blondes Vineyard, Yakima Valley, Washington, 2016

Yorkshire's Forced Rhubarb, Ewes Milk, and the Tree from Last Christmas

Quady, 'Elysium' Black Muscat, California, USA, 2017

or

Selbach-Oster, Auslese Riesling, Mosel, Germany, 2007

Brown Butter Artichoke with Black Apple

The Sweet Shop

EVENING TASTING MENU £105.00  
SEASONAL WINE PAIRING £60.00  
CLASSIC WINE PAIRING £85.00