



'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

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

Brown Butter Artichoke with Black Apple

Saint Claire, Noble Riesling, Marlborough, New Zealand, 2018

or

Mullineux, Straw Wine, Swartland, South Africa, 2020

The Sweet Shop

LUNCH TASTING MENU £75.00  
SEASONAL WINE PAIRING £45.00  
CLASSIC WINE PAIRING £70.00