

5 Course Tasting Menu (V) £30 | Add Matching Wine £30

Wheatberry bakery sourdough  
Mimolette custard, apple, tarragon oil  
Mushroom & fennel takoyaki, dijon  
Mooli noodles, dashi, turnip, chilli oil

*Domaine Henri Delagrangre Crémant de  
Bourgogne Blanc de Blancs, Burgundy, France*

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Golden beetroot, homemade crowdie  
*Ciello Tule Bianco Terre Siciliane IGP, Sicily, Italy*

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Pea, ricotta & lovage agnolotti, asparagus  
*Chan de Rosas Albariño 'Clásico', Rias Baixas, Spain*

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BBQ king oyster mushroom, salsa verde, purple sprouting  
Brown butter hash brown, king oyster tartare  
Braised sand carrots, pickled walnut ketchup, chervil butter  
*Fidora Valpolicella, Veneto, Italy*

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Pitchfork cheddar,  
homemade Branston pickle, digestive biscuits  
*£7 Supplement*

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Rhubarb, brandy snap, lemon & pink pepper curd  
Petit fours  
*Lafage Rivesaltes Ambré Hors d'Age, Roussillon, France*

seven  
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