

Charred aubergine, corn taco, oat cream Cucumber, wasabi, radish, sorrel



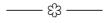
Delica Pumpkin, Tonburi, smoked oat cream, alliums, pecans, maple syrup

| Gem Lettuce, jalapeno, pistachio, salted lemon, sumac, mint |
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| Bread, Picual olive oil |
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| Ravioli, fermented carrot, lovage, lime |

Crapaudine Beetroot, 'Soubise', pink pepper, rose, black garlic, horseradish

Isle Of Wight Tomato, frozen honestly blue 'cheese', sunflower seed

Islands Chocolate, cocoa nib, Manni olive oil, Pedro Ximenez



'TO FINISH'

Oak Church Farm Raspberries, coconut, 50-year old balsamic Dark chocolate, bergamot

DRINKS PAIRING £ 1 1 5

TASTING MENUS ARE PRICED PER PERSON

Please inform a member of our team if you have any allergies as all 14 allergen foods are used in our kitchen.