



TASTING

£115

No & Low Drink Pairing £42

**Cornish Tuna Croustade
Cauliflower and Pine Tartlet
Mushroom Chawanmushi**

M&G: New London First Light, Lemon Juice, Handcrafted Plum Syrup,
Wild Idol

Honey Milk Bread, Fennel Pollen and Whipped Butter

Jerusalem Artichoke, Red Mullet and Oscietra Caviar

The GDCT: New London Light Midnight Sun, Apple Juice, Lime Juice,
Gomme Syrup, Mint

Hispi Cabbage, Maitake, Beer and Onion

Pineapple Weed Kombucha: Pineapple Weed Cordial, Yuzu Kombucha

Duck, Boudin Noir, Spices and Squash

Sparkling Clementine: Clementine Shrub, Soda Water

**British Cheese, Sourdough Cracker, Quince Puree and Cotswold Honey
(£15 Supplement)**

Lemon Verbena and Green Apple

Sea Buckthorn, Earl Gray and White Chocolate

The Blonde Bombshell: Blend of Teas and Seasonal Herbs, Zest of Lemon,
Elderflower Cordial

Honey and Almond Macaron

Filtered still or sparkling water served with our compliments

Please advise if you have any allergies

A 10% discretionary gratuity will be added to your bill.

This is shared equally amongst all colleagues.



TASTING

£115

Wine Pairing £65

Cornish Tuna Croustade
Cauliflower and Pine Tartlet
Mushroom Chawanmushi

Gardet Brut Reserve Premier Cru N.V. – Chigny-les-Roses, Champagne N.V.

Honey Milk Bread, Fennel Pollen and Whipped Butter

Jerusalem Artichoke, Red Mullet and Oscietra Caviar

Hochheim Riesling Kabinett, Domdechant Werner, Rheingau, Germany 2022

Hispi Cabbage, Maitake, Beer and Onion

Jonty's Duck, Avondale Paarl, South Africa 2022

Duck, Boudin Noir, Spices and Squash

Pinot Noir, Cloudy Bay, Marlborough, New Zealand 2021

British Cheese, Sourdough Cracker, Quince Puree and Cotswold Honey
(£15 Supplement)

Lemon Verbena and Green Apple

Sea Buckthorn, Earl Gray and White Chocolate

Santa Julia Tardio, Zuccardi, Mendoza, Argentina 2021

Honey and Almond Macaron

Filtered still or sparkling water served with our compliments

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VEGAN TASTING

£95

Wine Pairing £45

Cauliflower and Pine Tartlet

Beetroot, Smoked Almond and Plum

Wild Spices and Carrot Soup

Gardet Brut Reserve Premier Cru N.V. – Chigny-les-Roses, Champagne N.V.

Sourdough Bread and Summer Herb Pesto

Leeks, Wild Herbs, Hazelnut

Sauvignon Blanc, Kuki, Marlborough, New Zealand, 2024

Hispi Cabbage, Maitake, Beer and Onion

Jonty's Duck, Avondale Paarl, South Africa 2022

Parsnip, Spelt Porridge, Parsley and Garlic

Cabernet Franc 'Les Argelières', Marilyn Lasserre, Languedoc, France 2023

Lemon Verbena and Green Apple

Blackberries, Fig Leaf and Woodruff

Elysium Black Muscat, Andrew Quady, California, USA N.V.

Blackcurrant Pate de Fruit

Filtered still or sparkling water served with our compliments

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