

TASTING MENU

*Tasting menu £65pp
Wine pairing + £55pp*

Chefs' snacks selection

Sourdough, chicken butter

Adam Handling's Own Label, Kent, England - NV

'Mother'

celeriac, apple, dates

Add truffle +£10

Grüner Veltliner, 'Von den Terrassen' Sepp Moser, Kremstal, Austria - 2020

Poached cod, smoked mussels, sea herbs

Mourvèdre, 'Cape Coral' Rose, Circumstance, Waterskloof, Stellenbosch, South Africa - 2020

'Lobster wagyu' - supp + £20

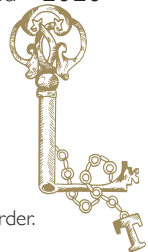
Irroy Brut Rosé, Reims, Champagne, France - NV + £10.00

Venison, burnt cauliflower, kimchi

Nero Di Troia 'Courtney', Renegade Urban Winery, Bethnal Green, London, England - 2019

Custard tart

Riesling 'Cordon Cut' Mount Horrocks, Clare Valley, South Australia - 2020



If you have a food allergy or intolerance, please tell us when placing your order.

A discretionary service charge of 12.5% will be applied to your bill.

All prices are inclusive of VAT.

by Adam Handling

VEGETARIAN TASTING MENU

Tasting menu £55pp
Wine pairing + £55pp

Chefs' snacks selection

Sourdough, onion butter

Adam Handling's Own Label, Kent, England - NV

'Mother'

celeriac, apple, dates

Add truffle +£10

Grüner Veltliner, 'Von den Terrassen' Sepp Moser, Kremstal, Austria - 2019

Cheese soufflé

Riesling, Weingut Frey, Rheinhessen, Germany 2020

Mac & cheese - supp +£10

Irroy Brut, Reims, Champagne, France - NV + £10.00

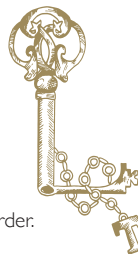
Butternut squash, spiced barley, onion, girolles

Cinsault 'Old Roots' Itata, Outer Limits by Montes, Itata Valley, Chile 2019

Custard tart

Riesling 'Cordon Cut' Mount Horrocks, Clare Valley, South Australia - 2018

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