

## 5 COURSE MENU

Gem

Bread & broth

Flesh & bone

Golden turnip shavings with borage flower honey, pine & marigold

Nest egg

Steamed Dover sole with black truffle, winter mushrooms & celeriac

or

Chilean seabass cooked in wood shavings; honeyed turnip dressing & perilla wrap

Black & Blue

*Charred A5 Wagyu beef with black garlic & tempura spring onion  
(£36 supplement)*

or

Roast goose with birch sap & white miso

Selection of cheeses from the trolley, seasonal rye loaf & chutney  
*(Optional extra course £18 supplement)*

Dark chocolate & sour cream

or

Shards of Comice du Doyenne pears, chilled juice & hung yoghurt

Fallen fruit

White miso fudge

*Wine pairing: Classic 90, Iconic 245 & Hedonistic 475*