

LUNCH

268* per person, 5 courses and 1 complimentary snack
+ 148* for wine pairing

Snack

Berkswell pudding caramelised in birch sap, black garlic, grated truffle

Artichokes buried in aromats, Ragstone cheese, tarragon, stout vinegar
Château Musar Blanc 2016 - Bekaa Valley, Lebanon (75ml)

Stuffed turbot, Hokkaido scallop, butternut, buttermilk,
smoked pike perch roe
Domäne Wachau, Ried Achleiten, Grüner Veltliner, Smaragd 2021 - Wachau, Austria (75ml)

Aged 'Excellence MIERAL' French duck, fermented red cabbage,
aromatic herbs and seed, smoked beetroots
Domaine Serene, Evenstad Reserve, Pinot Noir 2019 - Willamette Valley, United States (75ml)

Frozen Tunworth cheese, malt, quince, lemon thyme
Ximenez-Spinola, Exceptional Harvest 2021 - Jerez, Spain (75ml)

Chamomile and bee pollen cake, iced milk, strawberries from Japan*,
fragrant cream
Klein Constantia, Vin de Constance 2016 - Constantia, South Africa (75ml)

Menu is subject to change without prior notice.

DINNER

398* per person, 8 courses and 2 complimentary snacks
+ 208* for wine pairing

Snacks

French green pea wafer, pea mousse, perilla vinegar,
organic shoots, local flowers

Berkswell pudding caramelised in birch sap, black garlic, grated truffle

Kagoshima A5 Wagyu in coal oil, pumpkin seed, kohlrabi, sunflower shoots
Arbois, Trousseau, Domaine Rolet 2016 - Jura, France (75ml)

Seaweed custard, beef broth and bone marrow,
David Herve Royale oysters, our blend of caviar
Gusbourne, Blanc de Noir 2018 - Kent, England (75ml)

Artichokes buried in aromats, Ragstone cheese, tarragon, stout vinegar
Château Musar Blanc 2016 - Bekaa Valley, Lebanon (75ml)

Stuffed turbot, Hokkaido scallop, butternut, buttermilk,
smoked pike perch roe
*Domäne Wachau, Ried Achleiten, Grüner Veltliner, Smaragd 2021 -
Wachau, Austria (75ml)*

Aged 'Excellence MIERAL' French duck, fermented red cabbage,
aromatic herbs and seed, smoked beetroots
*Domaine Serene, Evenstad Reserve, Pinot Noir 2019 -
Willamette Valley, United States (75ml)*

Frozen Tunworth cheese, malt, quince, lemon thyme
Ximenez-Spinola, Exceptional Harvest 2021 - Jerez, Spain (75ml)

Chamomile and bee pollen cake, iced milk, strawberries from Japan*,
fragrant cream

'Anvil' - Caramel mousse, quinoa miso, apples, pine
Klein Constantia, Vin de Constance 2016 - Constantia, South Africa (75ml)

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