

Sourdough bread | charred leaf | bacon

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Rose harissa butter

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Amuse bouche

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Gillardeau oyster

2015 Sancerre 'Chavignol', Vincent Delaporte, Loire, France (75ml)

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Red mullet | leek

2015 Visintini 'Ramato' Pinot Grigio, Friuli, Italy (75ml)

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Norfolk Onsen egg | meadowsweet

2014 Terras d'Alter Viognier, Alto Alentejo, Portugal (75ml)

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Dry aged Dingley Dell pork

2014 Domaine Giles Robin 'Alberic Bouvet' Crozes Hermitage, Rhone, France (75ml)

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Cœur de fromage

2012 Domaine Marcel Deiss Pinot Gris, Alsace, France (75ml)

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Cassis | yoghurt | passionfruit

2012 Château Monteils Sauternes, Bordeaux, France (75ml)

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Petit four

Six course Tasting menu priced at £75 per person

Wine pairing £35 supplement

S | Yuma | Hashemi