

simons birthday celebration

canape selection pani puri / brightwell ash / young mint / umeboshi
spring mushroom tartlet / morel
al wagyu / watercress puree / wakame

from the sea sashimi grade tuna belly tartare / black chickpea / peruvian style sauce / pineapple / alphonso mango / purple potato /
bonito

from the land 1.1 goan chamucas / okra / aged paneer / skyrr

from the land 1.2 'chicken & feed' / panko bresse hen / corn four ways / garlic compound sauce / new seasons norfolk asparagus

fromagerie cadbury montgomery cheddar / truffle burrata, puglia / cote hill blue, lincolnshire / epoisses, burgundy / brightwell ash

to cleanse memories of italy / tropical sorbet filled fruits / coconut mist

to finish tart anglaise / nutmeg / baked bramley puree / popping candy



by Andy Berke

If you have a food allergy, intolerance or sensitivity, please speak to the chef or server regarding the ingredients so we can assist you to the best of our abilities. A food allergen sheet will be provided. The menu is subject to the availability of produce. If components are unavailable or of unsatisfactory quality it will be substituted with an appropriate alternative. We only use organic produce that is considered biodynamic or sustainable. We support artisanal suppliers across the world. All produce is prepared and stored in a Covid safe environment. Prices are excluding service charge and value added tax. Prices quoted are subject to fluctuations, this particularly the case for seafood, fine produce & fine wine.

fine wine flight

<u>pairing for canape</u>	krug rose vintage – 2006, france
<u>pairing for sea</u>	markus molitor urziger reisling spatlese, 2014, germany
<u>pairing for land</u>	intipalka sauvignon blanc 2016, peru
<u>pairing for fromagerie</u>	quinta colheita porto 2005, portugal
<u>pairing to cleanse</u>	clos 56 pomerol 2014, bourdeaux
<u>pairing to finish</u>	tokaji kabar 2017 , hungary



by Andy Berke

If you have a food allergy, intolerance or sensitivity, please speak to the chef or server regarding the ingredients so we can assist you to the best of our abilities. A food allergen sheet will be provided. The menu is subject to the availability of produce. If components are unavailable or of unsatisfactory quality it will be substituted with an appropriate alternative. We only use organic produce that is considered biodynamic or sustainable. We support artisanal suppliers across the world. All produce is prepared and stored in a Covid safe environment. Prices are excluding service charge and value added tax. Prices quoted are subject to fluctuations, this particularly the case for seafood, fine produce & fine wine.

artisanal cider flight

<u>pairing for canape & sea</u>	kerisac houche breton brut, 5%
<u>pairing for land nordic</u>	pear cider, 4%
<u>pairing for fromagerie & to cleanse</u>	hills cider company apple cider, 5%
<u>pairing to finish</u>	sheppys mulled cider, 5.4%



by Andy Berke

If you have a food allergy, intolerance or sensitivity, please speak to the chef or server regarding the ingredients so we can assist you to the best of our abilities. A food allergen sheet will be provided. The menu is subject to the availability of produce. If components are unavailable or of unsatisfactory quality it will be substituted with an appropriate alternative. We only use organic produce that is considered biodynamic or sustainable. We support artisanal suppliers across the world. All produce is prepared and stored in a Covid safe environment. Prices are excluding service charge and value added tax. Prices quoted are subject to fluctuations, this particularly the case for seafood, fine produce & fine wine.

non alcoholic flight

pairing for canape & sea organic kombucha / cucumber / mint

pairing for land 1.1 lemonine & ginger raw press infusion

pairing for land 1.2 hibiscus iced tea

pairing for fromagerie & to cleanse chicha morada

pairing to finish baked apple chai infusion



by Andy Berke

If you have a food allergy, intolerance or sensitivity, please speak to the chef or server regarding the ingredients so we can assist you to the best of our abilities. A food allergen sheet will be provided. The menu is subject to the availability of produce. If components are unavailable or of unsatisfactory quality it will be substituted with an appropriate alternative. We only use organic produce that is considered biodynamic or sustainable. We support artisanal suppliers across the world. All produce is prepared and stored in a Covid safe environment. Prices are excluding service charge and value added tax. Prices quoted are subject to fluctuations, this particularly the case for seafood, fine produce & fine wine.

cigars & rum

h. upmann half corona, vuelta abajo, cuba

flor de cana 18 year old centenario rum, 40%

caviar, blinis, vodka/champagne

royal beluga 000 grade, huso huso, iran

russian standard imperia vodka quartz filtered at -18, 40%

krug rose vintage 2006, france



by Andy Berke

If you have a food allergy, intolerance or sensitivity, please speak to the chef or server regarding the ingredients so we can assist you to the best of our abilities. A food allergen sheet will be provided. The menu is subject to the availability of produce. If components are unavailable or of unsatisfactory quality it will be substituted with an appropriate alternative. We only use organic produce that is considered biodynamic or sustainable. We support artisanal suppliers across the world. All produce is prepared and stored in a Covid safe environment. Prices are excluding service charge and value added tax. Prices quoted are subject to fluctuations, this particularly the case for seafood, fine produce & fine wine.