

5 Course Tasting Menu (V) £40 | Add Matching Wine £35

Padron pepper & girolle pil pil
Ajo blanco, grapes, smoked almond
Pan con tomate

Heirloom tomato, ricotta, basil, almond, charred nectarine

Preserved lemon and ricotta agnolotti, saffron,
puttanesca, olive, caper

Spiced cauliflower, smoked aubergine, apricot,
chermoula potatoes

Tonka Bean Cream, fermented berries, raspberry sorbet