

NEXT DOOR

TASTING MENU

SNACKS

OUR BREAD

PRESSED SWEDE

winter truffle, mushroom, 'soy', cured pork
Lete Vautrain Brut NV 204 Champagne

HAY SMOKED POTATO

hen's yolk, brined cabbage
Kloovenburg Barrel Fermented Chardonnay

HAND DIVED SCALLOP

raisin, cumin, turmeric, black garlic
Domaine Mittnacht Gyotaku

DRY AGED FILLET OF WELSH BLACK BEEF

white onion, parsley, Exmoor Caviar
Monte Antico Toscana Rosso

THE CHEESE (+12.5)

FORCED RHUBARB

wild rose

MANJARI CHOCOLATE

layers of chocolate, milk, date
Cornet Cie Grand Cru Banyuls Rimage

Handmade Truffles