Snacks

Roast yeast & onion, preserved plum & oats

House sourdough & cultured butter

Pickle plate

Market moore gherkin, bergamot & Octomore

TIMBERYARD

Selection of preserved vegetables

Crown prince & desert spirit
Pumpkin seed & radicchio

Winter chanterelles & alliums (4)
Lemon thyme, walnut & egg yolk

Purple Milan turnips & alexanders (4)
Horseradish & unripe gooseberry

Koji cured parsnip
Royal fernweed & black truffle

Celeriac (4)
Apple, farmed mustards & spruce

Pear
Fig leaf

Amalfi lemon (4)
Sunflower & yeast

Tasting £160, Paired softs £80, Paired drinks £130
4 course £130, Paired softs £65, Paired drinks £105

A discretionary 12.5% service charge will be added to all bills. Please advise of any dietary requirements. We take every precaution to avoid cross-contamination of allergenic ingredients; however, we cannot guarantee that our food is 100% allergen-free.