



WOOD PESCETARIAN CHEF'S SELECTION MENU | £85

Milk Bread & The Good Butter

Fresh, daily house made milk roll
with 'The Good Butter', infused with lovage

&

White Onion Broth

A warming slow cooked onion broth, with a bouquet
hint of seasonal herb, lovage and confit garlic.

Today's Catch

Sashimi catch of the day with tomato ponzu,
yuzu sake and mirasol chilli pepper

Lionsmane

Glazed Lionsmane mushroom with 20-year old aged mirin
Dashi and Lemon topped with embers and seasonal flowers

Add our Hand Dived Scallop as an extra course for £17

Butter basted hand dived Orkney scallop,
coal cream infused with Negui scallion oil and
gourds cooked over flame

Carrot & Swede Risotto with White Pepper Potato

A white pepper potato puree, carrot & swede 'risotto'
pickled carrot & carrot leaf

Poached Lemon Sole & Caviar

Fumé cream sauce with keta and caviar, baby fennel and a lovage and fennel salad

'Bueno'

White chocolate praline shards chocolate mousse,
hazelnut praline and Feuille de Brick with a baked caramel custard

Wine Flight - £40