

CHEF'S MENU

Scallop ceviche

Truffle, yuzu, caviar

Cumbrian beef tataki

Aubergine & peanut satay, smoked ponzu

Plum sake foie gras mousse

Plum sake, almonds, brioche

Black tiger prawns

Spicy mayo, paprika crunch

Aged beef fillet

"Son in law" beef rib, cauliflower, truffle, Parmesan

Tiramisu

Coffee, orange zest

Sesame parfait

Charred orange, mandarin sorbet, matcha sherbet

Seven courses

£90.00

Á LA CARTE

Sushi platterMixed selection of maki and nigiri
£15.00**Sashimi moriwase**Selection served on crushed ice
3 fish
£19.00**Salt-baked beets**Dill pickle, goat's curd, Granny Smith
£10.00**Chopped tuna**Spring onion, coriander
£16.00**Butterfish**Jalapeño, white soy vinegar
£14.00**Scallop ceviche**Truffle, yuzu, caviar
£16.00**Cumbrian beef tataki**Aubergine & peanut satay, smoked ponzu
£14.00**Plum sake foie gras mousse**Plum sake, almonds, brioche
£14.00 (2 pieces)**Shiitake mushroom tempura**

Sautéed pak choi £10.00

Baked aubergine

Sesame dressing £8.00

Grilled octopusGreen harissa paste
£14.00**Black tiger prawns**Spicy mayo, paprika crunch
£25.00 (3 pieces)**Miso glazed black cod**Yuzu miso, togarashi, lime
£25.00**Dry aged pork chop**Dashi and miso butter
£19.00**Aged beef fillet**"Son in law" beef rib, cauliflower, truffle, Parmesan
£32.00**Duck breast**Duck gyoza, pak choi
£28.00**Harissa lamb cutlets**Pickled cucumber, mint
£30.00**Dingley Dell pork tenderloin**Suckling belly, hispi cabbage, apple
£24.00**Heritage tomato salad**

Chilli and red onion £10.00

Potato

Spiced aubergine £8.00

WINE PAIRINGS

'Prestige' selection

£93.00

Silvaner, GG, Iphöfer Julius-Egther-Berg, Hans Wirsching, Franken, Germany 2012

Vosne-Romanée, Daniel Rion, Burgundy, France 2013

Château Filhot, Sauternes, Bordeaux, France 1996

Gewürztraminer, Cantina Terlano, Trentino-Alto-Adige Italy 2015

Châteauneuf-du-Pape, Clos de Papes, Paul Avril et Fils, Rhône, France 2000

Tokaji, 5 Puttonyos, Royal Tokaji, Hungary 2008

Sommelier Pairing

£60.00

Honjozo Akashi Tai, Hyogo, Japan

Pinot Noir, La Crema, Monterey, USA 2012

Poiré, Authentique, Eric Bordelet, Normandy, France

Marsanne, Louis Cheze, Rhône, France 2015

Negroamaro, Tenute Rubino, Puglia, Italy 2014

Rivesaltes, Ambre, Cazes, Roussillon, France 1997

SIDES