

CHEF'S MENU

Cured salmon

Nori, dashi gel

Cumbrian beef tataki

Truffle ponzu, carrot

Foie gras

Rhubarb, shizo kombu

Black tiger prawns

Prawn bisque, coconut

Aged beef fillet"Son in law" beef rib,
celeriac purée, truffle**Kir royale**

Yuzu, champagne, blackcurrant

Roasted pear, maple pecan cake

Brown butter, star anise custard

Seven courses**£90.00**

À LA CARTE

TofuGarlic, jalapeño, yuzu soy
£12.00**Sashimi moriwase**Selection served on crushed ice
£19.00/ £27.00 (3 or 5 fish)**Tuna carpaccio**Ponzu, mooli
£17.00**Cumbrian beef tataki**Truffle ponzu, carrot
£14.00**Grilled octopus**Gochujang, charred leek
£14.00**Mushroom congee**Enoki, dashi, parsley oil
£15.00**Dry aged pork chop**Char sui, BBQ cabbage, onion
£19.00**Aged beef fillet**"Son in law" beef rib,
celeriac purée, truffle
£32.00**Harissa lamb cutlets**Pickled cucumber, mint
£30.00 (2 pieces)**Cured salmon**Nori, dashi gel
£12.00**Sushi platter**Assorted maki and nigiri
£23.00**Kingfish tacos**Avocado, chilli
£16.00**Scallop**Butternut squash,
mandarin, melon
£16.00**Foie gras**Rhubarb, shizo kombu
£14.00**Black tiger prawns**Prawn bisque, coconut
£25.00**Miso glazed black cod**Yuzu miso, togarashi, lime
£25.00**Sichuan duck breast**Beetroot, chilli, lime
£28.00**Dingley Dell pork tenderloin**Suckling belly, jalapeño,
mooli salad, nashi pear
£24.00

SIDES

Pimentos de Padron

Lemon, soy £8.00

Bok choy

Pork, Mirin, oyster sauce £8.00

Tenderstem broccoli

Chilli, garlic £10.00

Potato

Spiced aubergine £8.00

Baby spinach

Dry miso, Parmesan £10.00

Seaweed

Kaiso salad, ponzu sauce £10.00

WINE PAIRINGS

'Prestige' selection

£93.00

Chablis 1er Cru, Montée de Tonnerre, Louis Michel,
Burgundy, France 2014Petale de Rose, Château la Tour de l'Eveque,
Provence, France 2016Pinot Gris, Lerchenberg, Marc Kreydenweiss,
Alsace, France 2015Puligny – Montrachet, Domaine Paul Pernod,
Burgundy, France 2014Amarone della Valpolicella, Allegrini, Veneto,
Italy 2013

Château Rieussec, Sauterne, France 2009

Sommelier Pairing

£63.00

Riesling Trocken, Organic, Dreissigacker,
Rheinhessen, Germany 2016Gamay, Thirst, Radford Dale, Stellenbosch,
South Africa 2017Poiré, Authentique, Eric Bordelet, Normandie,
France NVChardonnay, Kumeu River, Auckland,
New Zealand 2015Chakalaka, Spice Route, Swartland, South Africa
2014

Chinato, Borgogno, Piedmond, Italy NV