

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

£85.00

À 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, finger lime
£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 octopus**Green harissa paste
£14.00**Black tiger prawns**Spicy mayo, paprika crunch
£24.00 (3 pieces)**Miso glazed black cod**Yuzu miso, togarashi, lime
£24.00**Dry aged pork chop**Dashi and miso butter
£19.00**Aged beef fillet**"Son in law" beef rib, cauliflower, truffle, Parmesan
£30.00**Duck breast**Glazed duck leg, 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

Daiginjo Akashi Tai NV, Japan

Champagne, Bollinger Rosé NV, France

Riesling, Bernkastler Badstrube, Markus Molitor, Spatlese, 2014, Germany

Gewürztraminer, Cantina Terlano, 2015, Italy

Barolo, Marcenasco, Renato Ratti, 2012, Italy

Tokaji Edes Szamorodni, Dorgo, Disznoko, 2013, Hungary

Sommelier selection

£53.00

Honjoso Akashi Tai NV, Japan

Pinot Noir, La Crema, 2012, USA

Coteaux du Layon, Saint Lambert, Domaine Ogereau, 2014, France

Marsanne, Louis Cheze, 2015, France

Negroamaro, Tenute Rubino, 2014, Italy

Marsala Superiore Dolce, Vito Curatolo Arini, NV, Italy