

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,
peas, truffle, broad beans**Tiramisu**

Coffee, orange zest

Sesame parfait

Charred orange, mandarin sorbet, matcha sherbet

Seven courses**£90.00**

Á LA CARTE

Tofu searedGarlic, 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**Aubergine & peanut satay,
smoked ponzu
£14.00**Grilled octopus**Gochujang, rice cracker
£14.00**Crispy squid**Black pepper, chilli,
lime, jalapeño
£16.00**Dry aged pork chop**Dashi and miso butter
£19.00**Aged beef fillet**"Son in law" beef rib,
peas, truffle, broad beans
£32.00**Harissa lamb cutlets**Pickled cucumber, mint
£30.00 (2 pieces)**Pimentos de Padron**

Lemon, soy £8.00

Seaweed

Cucumber, red onions £10.00

Tenderstem broccoli

Chilli, garlic £10.00

Cobia sashimiMandarin ponzu, chilli
£15.00**Kingfish tacos**Avocado, chilli
£16.00**Scallop ceviche**Truffle, yuzu, caviar
£16.00**Plum sake foie gras mousse**Plum sake, almonds, brioche
£14.00 (2 pieces)**Black tiger prawns**Spicy mayo, paprika crunch
£25.00**Sushi platter**Assorted maki and nigiri
£23.00**Miso glazed black cod**Yuzu miso, togarashi, lime
£25.00**Duck breast**Duck gyoza, pak choi
£28.00**Dingley Dell pork tenderloin**Suckling belly, jalapeño,
mooli salad, nashi pear
£24.00

SIDES

Potato

Spiced aubergine £8.00

Kai Lan

Pork, Mirin, oyster sauce £8.00

Baby spinach

Dry miso, Parmesan £10.00

WINE PAIRINGS

'Prestige' selection

£93.00

Puligny-Montrachet, Domaine Paul Pernot,
Burgundy, France 2014Pinot Meunier, Willakenzie Estate,
Oregon, USA 2013Riesling Auslese, Brauneberger Juffer Sonnenuhr,
Fritz Haag, Mosel, Germany 1997Pinot Gris, Lerchenberg, Marc Kreydenweiss,
Alsace, France 2015

Paumanok Assemblage, NY, USA 2007

Boal, Henriques & Henriques, Madeira, Portugal
2000**Sommelier Pairing**

£60.00

Saint Veran, Tradition, Domaine Thomas,
Burgundy, France 2014

Pinot Noir, Wild Earth, Central Otago, NZ 2014

Poiré, Authentique, Eric Bordelet,
Normandy, FranceGewürztraminer, Cantina Terlano,
Trentino-Alto-Adige, Italy 2015

Negroamaro, Tenute Rubino, Puglia, Italy 2014

Rivesaltes, Ambre, Cazes, Roussillon, France 2002