

## CHEF'S MENU

### Seven courses £90.00

#### Tuna tataki

House soy, Wakkame oil, crispy garlic  
Ruinart, R de Ruinart, Champagne, France NV  
'Prestige' Selection

Or

Honjozo Genshu Sake, Akashi-Tai, Japan

Sommelier Pairing

#### Seared beef

Confit red onion, truffle ponzu  
Petale de Rosé, Château la Tour de l'Eveque,  
Provence, France 2017  
'Prestige' Selection

Or

Rose de Syrah with Volubilia Gris, Domaine de la

Zouina, Morocco 2017

Sommelier Pairing

#### Black tiger prawns

Coconut masala  
Manzoni Bianco, Fontanasanta, Foradori, Italy 2017  
'Prestige' Selection

Or

Pinot Gris, Russian River, MacMurray, USA 2016

Sommelier Pairing

#### Pork Belly Bao

Spicy hoisin, pickled cucumber  
Daniel Rion, Vosne Romanée, Burgundy, France 2014  
'Prestige' Selection

Or

Pinot Noir, La Crema, USA 2016

Sommelier Pairing

#### Miso glazed lamb cutlets

Pickled cucumber, smoked eggplant  
Chateau Le Boscq, Bordeaux, France, 2011  
'Prestige' Selection

Or

Chianti Classico, Dievole, Italy 2016

Sommelier Pairing

#### Lemongrass & yoghurt sorbet

#### Chocolate & passion fruit crèmeux

Vidal Icewine, Peller Estate, Canada 2015  
'Prestige' Selection

Or

Coteaux du Layon St Lambert, Domaine Ogereau,

France 2015

Sommelier Pairing

**With Prestige wine pairing £183.00**

**With Sommelier wine pairing £153.00**

## À LA CARTE

#### Tuna tataki

House soy, Wakkame oil,  
crispy garlic  
£17.00

#### Cumbrian beef tataki

Confit red onion, truffle ponzu  
£14.00

#### Soba noodles v

Tamari, asparagus & cucumber  
salad  
£15.00

#### Dry aged Char Siu pork chop

Pickled nashi  
£23.00

#### Lake district beef fillet

Black bean wafu  
£32.00

#### Sea Bream

Baby Bok choi, ponzu  
£23.00

#### Veal cutlet

Girolles, Aka miso  
£46.00

#### Seared salmon

Yuzu, wasabi, apple  
£12.00

#### Salt & pepper tofu v

Jalapeño, avocado, shiso  
£12.50

#### Black tiger prawns

Coconut masala  
£25.00

#### Hand dived scallop

Pickle green apple, jalapeño,  
ten katsu  
£16.50

#### Saikyo miso glazed black cod

Citrus sauce, lime, mooli  
£28.00

#### Grilled duck breast

Pickled persimmon, plum sauce  
£28.00

#### Miso glazed lamb cutlets

Pickled cucumber, smoked  
eggplant  
£30.00

## SIDES

#### Pimientos de Padron v

Teriyaki sauce £8.00

#### Baby leaf salad v

Wafu, avocado, crispy shallots £8.00

#### Baked sweet potato v

Smoked lime butter & chives £8.00

#### Baby broccoli v

Smoked emulsion £10.00

#### Eggplant miso v

Sesame, spring onions £10.00

## SUSHI

#### Spicy tuna tartare/Salmon tartare

Chilli garlic, wonton crisps  
£13.00

#### California roll

Snow crab mix, avocado, tobiko  
£11.00

#### Salmon tartare roll

Cucumber, chilli oil, sriracha, spring onion  
£10.00

#### Tuna tartare roll

Avocado, black sesame  
£11.00

#### Seared salmon roll

Salmon, avocado, yuzu-miso  
£11.00

#### Vegetarian platter

Mixed selection of maki and nigiri  
£17.00

**Sashimi 3 pcs      Nigiri 2 pcs**

<b>Otoro</b>	£18.00	£14.00
<b>Tuna</b>	£11.00	£9.00
<b>Salmon</b>	£10.00	£8.00
<b>Hamachi</b>	£11.00	£9.00
<b>Mackerel</b>	£8.00	£7.00
<b>Unagi</b>	£10.00	£8.00

V = vegetarian

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients before you order your meal.

A 12.5% discretionary service charge will be added to your final bill.

A cover charge of £2.00 per head will apply in the dining room only.  
All prices are inclusive of VAT.