
Devilled Egg “Since Day 1”
Smoked Sturgeon “Trompe L’Œil” | Gribiche |
Toasted Pumpkin Seed | Smoked Vinegar Jelly

Vodka Cured Salmon “Roulade”
Sweet Potato “Alumettes” | Wasabi | Roscoff “Escabeche”

Suckling Pig Breast
Nasturtium | Jasmine

Sashimi of the Day “Memories of Kyoto”
Roasted Baby leek | Avocado Sorbet | Pickled
Shimeji | Kinako Vinaigrette

OR

Langoustine “Nabemono”
Flambeed in Whiskey | Ginger Dash | Wild
Mushroom “Wonton” | “Onsen” Egg

Roasted Day Boat Scallop

“Clam Chowder” | Caviar

OR

Duck “Demi Deuil”
Black Pudding | Quince | Sansho

Black Sollies Figs
Gingerbread Miso | Yuzu | Toasted Sesame | Ruby Port

OR

“Mont Blanc”
Japanese Chestnut Parfait | Bay Leaf Ice Cream |
Amarena | Swiss Meringue | Crispy Reindeer Moss

Mignardises

£74

A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY
REQUIREMENTS.

CHEF PATRON
Victor Garvey

CHEF DE CUISINE
Andy Parker

PASTRY CHEF
Lily Wilcox