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*Fermented Tomato “Guimauve”*  
6 Year Miso | Gazpacho Consomme | Picual Olive Oil

*Roasted Day Boat Scallop*  
“Clam Chowder” | Caviar

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

*Duck “Demi Deuil”*  
Black Pudding | Quince | Sansho

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

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

*Suckling Pig Breast*  
Nasturtium | Jasmine

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

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

*Mignardises*

£159

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

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