

ACT I

GAZPACHO CUCUMBER, MISO, PICUAL OIL

Devilled Egg "Since Day 1" Smoked Sturgeon, Vinegar, Gochujang

Vodka Cured Salmon "Roulade" Wasabi, Sweet Potato, Escabeche

> Suckling Pig Pink lady, Jasmine, Marigold

Dry Aged Beef Ponzu, kohlrabi, egg yolk

ACT II

Sashimi of the Day "Memories of Kyoto" Roasted Baby Leek, Pickled Shimeji, Kinako

> Langoustine Ginger | Dashi | Wild Mushroom

> > ACT III

"Iberico Royale" Sunchoke, Black Truffle, Quince

Anjou Squab Pigeon Girolles, Black Garlic, Sansho

Signature SO LA Chocolate Cake Praline, Creme Fraiche

Mignardises

MENU: £199

Wine Pairing: Standard £189 Premium £239

PLEASE ADVISE YOUR SERVER OF ANY ALLERGIES A DISCRETIONARY 15% SERVICE CHARGE WILL BE ADDED TO YOUR BILL