



F E A S T

Our recommended selection of dishes | £95.00 per person

S T A R T E R S

M FRIED CHICKEN

Gochujang Apple | Kaffir Lime Mayonnaise | Soy Powder

YELLOW FIN TUNA TATAKI

Seaweed | Spring Onion | Ginger | Chilli | Aged Soy | Yuzu Sake Ponzu

PORK BELLY YAKATORI SKEWER

Brushed with Tare | Yuzu Koshu Emulsion

MISO MUSHROOM

King Oyster Mushroom | Miso | Fermented Chili Glaze | Mushroom Ketchup
Lemon | Panko Crumb

SMOKED WAGYU TARTARE

Textures of Apple | Horseradish | Foie Gras

M A I N S

Served with a selection of sides and sauces

RIBEYE ON THE BONE

35 Day Dry Aged | Ashdale Farm, Somerset, England

SALT-BAKED SEABASS

Crate to Plate Salad | Salmoriglio | Lemon

BREADED RIB OF VEAL

Crumbed | Anchovies | Capers | Parsley

D E S S E R T S

SNICKERS

Chocolate | Milk Biscuit | Nougat | Dulce Ice Cream

STRAWBERRIES & CREAM

Bakewell Tart | Whipped Cream | Strawberries | Cucumber Sorbet