

# Lunch Menu



3 courses 55 pp / 4 courses 65 pp

Includes 125ml of Calafuria rosé or a glass of Saicho sparkling tea

## Starters

### **Buri no kunsei ao-ringo ponzu to soba cha**

Smoked yellowtail, apple, aged caviar, ponzu and sobacha guanciale

### **Jagaimo to wakame no salad (v) (gf)**

Potato and seaweed salad, shiso, watercress and kombu

### **Tarabagani chawanmushi**

White crab chawanmushi, ginger, kaffir and yuzu

## Sushi

### **Chef's selection of sashimi (gf)**

## Mains

### **Suzuki - Sea bass (gf)**

Sea bass steamed in kombu, ginger sauce and mussel ragu

### **Tubettini no pasta to ingen no pesuto, shitake foam (v)**

Tubetti pasta, green bean pesto, shiitake and potato foam

### **Kamo - Duck**

Duck breast, fermented chili, barley miso and hispi cabbage

## Desserts

### **Kukicha no crème brûlée (gf)**

Twig tea crème brûlée and cream cheese ice cream

### **Ichigo no mille-feuille (v)**

Strawberry mille-feuille and pink pepper

(v) Vegetarian / (vg) Vegan / (gf) Gluten-free

Please inform a member of staff of any food allergy or dietary requirements.

A discretionary 15% service charge will be applied to your final bill.