

Sunday Menu



4 courses £60pp // 5 courses £70pp

Sample Menu

Starters

Yellowtail ブリ

Apple, ponzu and sobacha guanciale

Sea bream 鯛 (gf)

Yuzu, shallot and myoga

Potato and seaweed じゃが芋と昆布 (v) (gf)

Shiso, watercress and kombu

Sushi

Chef's selection of sashimi (gf)

Middle courses

Scallop 帆立貝 (gf)

Grilled radicchio and lemon oil ponzu

Fine Beans インゲン豆 (vg) (gf)

Ashitaba pesto, confit tomato, smoked tofu and sobacha

Main courses

Black cod 銀鱈 (gf)

Yakimiso, yuzu and radicchio

Sea bass 鱸(gf)

Shiso pesto, koji beurre blanc and pickled celery

Duck 鴨

Fermented chilli, barley miso and hispi cabbage

Lamb 子羊

Tsukudani, green peas and shiso pureé

Desserts

Strawberry mille-feuille 苺のミルフィーユ (v)

Sakura, strawberry and yuzu sorbet

Crème brûlée クリームブリュレ (gf)

Twig tea crème brûlée and cream cheese ice cream