

Sunday Menu



4 courses £60pp // 5 courses £70pp

Includes a welcome drink

Sample Menu

Starters

Yellowtail ブリ

Apple, ponzu and sobacha guanciaie

Sea bream 鯛 (gf)

Yuzu, shallot and myoga

Potato and seaweed ジャが芋と昆布 (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

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

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

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