



Tasting menu 115pp | Wine flight 90pp

Snacks

Salanova lettuce, pear, pecorino, walnut

Wagyu tartare, nori, white soy, koji salt

Gazander oysters, cucumber, bonito dressing

Violet leaf, baharat scallop, taramasalata, smoked roe

Seared blue fin tuna, kohlrabi, pork & white soy consommé, yuzu, sea parsley

Hibachi grilled Hiramasa kingfish ham, goats milk yoghurt, peas, curry leaf

Corned Berkshire pork belly, caramelised cauliflower, butter lettuce

Wagyu flank, brisket, king brown mushroom, Japanese mustard, celeriac

‘Tiramisu’, Jerusalem artichoke, parsnip, hazelnut, coffee oil

Burnt butter ice cream, Lenswood apple, cinnamon meringue, bay oil