

Set Menu

Two dishes per guest £33

Three dishes per guest £39

Please select one dish from each section

Small Plates

Fennel-cured salmon with French beans, horseradish crème, pickled radicchio & caviar
Prawn tempura with ama ponzu
Beef tataki & black truffle ponzu
Roasted aubergine with goma glaze (v)

Signatures

Grilled salmon yasai zuke
Zitini pasta with 'Nduja and goat cheese
Baby chicken roasted with lemon and miso butter
Gnocchi with San Marzano tomatoes, garlic, peperoncino & basil (v)

Side Dishes

Chili sake broccoli	£7
Cucumber sunomono (v)	£5
Ciabatta (v)	£5
Layered patatas bravas with aioli and chili paprika sauce (v)	£8

Desserts

Poire et pomme	
Pear & apple tarte tatin with Tahitian vanilla ice cream (v)	
Torta al cioccolato bianco	
Yoghurt & white chocolate cheesecake with activated charcoal sorbet (v)	
Matcha Tiramisu (v)	

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
(v) Suitable for vegetarians.