

Seasonal Menu

£130 per person

Foraged Wild Mushroom Miso Soup
Daikon, mitsuba, sesame oil, dashi stock

Ben's Potted Native Blue Lobster Ceviche
(Newquay, Cornwall) Heritage tomato, yuzu aji amarillo vinaigrette

Cosberg Lettuce and Mixed Radish Salad
Wasabi vinaigrette, wasabi buttermilk emulsion

Japanese Wagyu Beef Steamed Mini Burger Bun
(Gunma, Japan) Date Teriyaki sauce, spicy sesame emulsion

Shio-koji Cured Venison Loin
(Windsor, Hampshire) 150 grams, spiced tare, glazed fig, red pepper ketchup

Grilled Japanese Kabocha Pumpkin
Pumpkin seed miso pesto, sage

Sushi Selection
Bluefin tuna akami zuke style with miso-koji
Wester Ross salmon seared belly with yuzu ceviche
Yellowtail premium loin with yuzu soy

Shrimp Tempura Inside-out Roll
Tempura flakes, taramo sauce

Maguro-maki
Akami, chu-toro, o-toro, British wasabi, Tsukuri soy, spicy sesame emulsion

Chef's Selection of Desserts

Upgrade your menu to add a glass of champagne/English sparkling wine on arrival
(1 glass per person)

Gusbourne Brut Reserve 2020 - £19 per person

Philippe Gonet Blanc de Blancs NV - £22 per person

Billecart-Salmon Rosé NV - £26 per person

Tattinger Brut Millésimé 2015 - £34 per person