

**CHEF'S TABLE MENU**  
**7 COURSES**

**Enoki Mushroom and Wild Asparagus Dumpling (v)**

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**Seared Hand-Dived Scallops with fried Garlic, Sea Salt and Lime**

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**Barley Miso Black Cod and French Fries**

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**Rare Breed Pork Belly Yakitori with Truffle and Crackling**

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**Wagyu Beef Tataki with Foie Gras and Ginger**

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**Sugared Salmon with Beet Sorbet and Yuzu Foam**

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**Chocolate Gold Caramel**

*Price:* £45

*Available:* Tuesday – Saturday  
5:30pm / 7:30pm / 9:30 pm