

Peter Street Kitchen  
Bespoke Dining Experience  
£50

Small Plates

Signature dishes to share

Tiger prawn tempura with wasabi mayo and spicy ponzu

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Crispy duck and pomegranate ensalada with papaya chilli dressing

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Avocado tartare with shichimi soy

Kitchen Entrées

A choice of main course

Robata-grilled stone bass with charred kale and crushed Andean chilli lime sea salt

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Bincho grilled chilli and lemon baby chicken with goma-glazed greens

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Charred asparagus risotto with ibuki rice, shichimi broth and garlic-roasted kale

Desserts

To share

Hassaku

Kuro goma cheesecake with hassaku orange sorbet

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Karupiko

Yoghurt and white chocolate mousse with goma sponge and Calpico sorbet

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.

Peter Street Kitchen  
Bespoke Dining Experience  
£65

Small Plates

Signature dishes to share

Yellowtail sashimi with spicy yuzu soy

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Beef tataki with truffle ponzu

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Roasted aubergine with goma glaze

Kitchen Entrées

A choice of main course

Seafood truffle risotto

King crab, tiger prawn and Japanese mushrooms with ibuki rice, shichimi broth,  
truffle butter and garlic-roasted kale

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28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus

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Toban-yaki with Japanese mushrooms and truffle

Desserts

To share

Bento

Chocolate bento box with genmaicha ice cream

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Karupiko

Yoghurt and white chocolate mousse with goma sponge and Calpico sorbet

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