



WILD HEART

by Garry Hellihead

TWO/THREE-COURSE MEAL

With a glass of wine or an Elderflower Le Fizz cocktail

£24.50/£29.50 per person

SMALL PLATES

CHICKEN KARA-RAGE

Lemon kewpie mayonnaise

CRISPY SOFT-SHELL CRAB

Tosazu Dressing, Sweet pickled cucumber and dill

VEGETABLE GYOZA

Steamed and pan-fried Japanese dumplings and dipping sauce

LARGE PLATES

COD TEMPURA FISH AND CHIPS

Kewpie Mayonnaise, wasabi, yuzu and pickles tomato salsa, wasabi and Dijon

CHICKEN TERIYAKI

Steamed Japanese rice, spring onions and sweet pickled ginger

ROASTED AUBERGINE (V)

Miso glaze, spring onions, and chilli macadamia

DESSERTS

PANNA COTTA WITH MATCHA TEA

Freezed dried raspberries

WHISKEY CHOCOLATE AND TOFU MOUSSE

Mango sorbet and honeycomb

SELECTION OF MOCHI

Japanese ice cream balls, passion fruit, coconut and chocolate

**Please let our team know if you have any allergies, intolerances, or dietary restrictions.
A discretionary 12.5% service charge will be added to your final bill.**