



Les Equilibristes,
Zestos, 2022 13
Loire, France
apple, ginger, fresh

Red Egg Plant 13
Tomato Consommé,
White Wine, Apricot,
Gin, Ash Oil

Shiro Negroni 14
Dry White Port, Potato Shochu,
Bitter, Yuzu Sake,
Chrysanthemum Bitters

SNACKS	Porthilly Oyster, Sweet Sake, Finger Lime	5 (ea.)
	Wild Flour Sourdough, Yuzukosho Butter	5
	House Pickles	6
	Smoked Cod's Roe, Chilli, Fried Steamed Buns	12
	Tempura Octopus, Red Daikon	18
SUSHI & ROLLS	Sea Trout Tartare Chu Maki, Yuzukosho Emulsion (5pc.)	22
	Bluefin Toro Taku Temaki (2 pc.)	19
	Sea Urchin, Chutoro Tuna Temaki (2 pc.)	21
	Seared A5 Wagyu Nigiri (4 pc.)	26
	Smoked Chutoro Tuna Nigiri (4 pc.)	28
	Today's Nigiri Selection (5/7 pc.)	34/46
	Seasonal Sashimi Selection (8 pc.)	32
	Chutoro Tuna, Oscietra Caviar Nigiri (4 pc.)	40
SKEWERS	Duck Hearts, Shiso, Shichimi	8
	Lamb Belly, Sesame, Curry	14
	A5 Wagyu, Daikon, Ponzu	22
	Red Mullet, Fennel Marmalade, Green Mandarin	14
SMALL PLATES	Grilled Brassicas, Yuzu Tofu, Chilli Crisp	10
	Silken Tofu, Toasted Buckwheat, Ebiu Soy	11
	Miso Smoked Aubergine, Citrus, Shiso	15
	Devon Crab, Fried Potato Cake, Dashi / With Oscietra Caviar	16/26
	Beef Tartare, Oyster Emulsion, Sorrel, Kombu / With Oscietra Caviar	15/25
	Bluefin Tuna Tataki, Karashi Miso, Grapefruit	20
GRILL	XXL Isle of Mull Scallop, Koji Butter Sauce, Tempura Enoki	36
	Hereford Sirloin, Sansho Sauce, Roscoff Onion, Pickled Maitake (250g)	44
	Cornish Turbot, Trompettes, Miso Butter, Cod's Roe Sauce	54
	Duroc Pork Chop, Quince, Kale (650g)	58
	Ex-Dairy Beef Ribeye On The Bone, Toasted Sesame (900g)	95
OVEN	Baked Rice, Scottish Girolles, Cacklebean Egg / With Black Truffle	26/38
	Sladesdown Duck Dumplings, Bone Broth, Wasabi Duck Fat	26
SIDES	Flourish Farm Leaves, Preserved Berries, Mustard Miso Dressing	8
	Smoked Beetroot, Jerusalem Artichoke, Wasabi	10
	Wood Roasted English Leeks, Sesame, Alliums	10
ADD ON	Wiltshire Black Truffle	3g / 12
	Istria White Truffle	3g / 35
	Oscietra Caviar	5g / 10

Items may contain allergens. Please inform the team of any allergies or dietary requirements.
15% discretionary service charge will be added to your bill, 100% of all tips and service go to the team.

DESSERT

Chocolate Mousse, Tonka Bean, Jersey Milk Ice Cream	11
+ Sake - Konishi Shuzo, Genroku Redux	11
Irish Coffee Tiramisu, Whisky Mascarpone	12
+ Fortified - Marnes Blanches, Macvin du Jura, NV	8
Persimmon, Sake Kasu, Green Mandarin	10
+ Late Harvest - Szolo, Dolce, Tokaji, 2021	9
Apple Tart, Miso Chantilly, Fig	12
+ Fizz - Testalonga, I Wish I Was A Ninja, 2023	13

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TEA BY
RARE TEA CO.

New Zealand Waikato Oolong	6
Green and tropical, long-lasting	
Cornish Manuka (England)	6
Light florals, deep woody notes, hint of spice	
Malawi Steamed Green	6
Dark, grassy, high in umami with rich mouthfeel	
Croatian Chamomile Flowers	6
Clean and subtle, wonderfully calming	
Nepali Himalayan Black	6
Dark chocolate, bright citrus	

COFFEE BY
ASSEMBLY COFFEE

Sopade Best of Congo – Filter	6.5
Maple, cranberry, dense	
Berthe Nyiransengimana – Filter	6.5
Shortbread, raspberry jam, creamy	

DIGESTIF

	Glass 35ml
Capreolus 1000 Apple Trees	12
Fruit Eau de Vie, Cotswolds	
Christian Drouin Angels 12yo Chichibu	14
Calvados, Japanese whisky cask finish	
Park Cognac 10yo	12
Cognac, Borderie, Mizunara cask	
Method and Madness	16
Irish single pot still whisky, Japanese chestnut cask finish	