

TASTING MENU

— Served to share —

BEFORE

Glass of Prosecco

Edamame Beans On Ice (Ve)(G) Sea salt & soy mirin

Spinach Ohitashi (G)
Dashi broth, sesame & bonito

SMALL

Aromatic Duck Gyoza Hoisin & red vinegar

Ichimi Pepper & Smoked Salt Squid (G) Coriander, yuzu & mirin

LARGE

Lime & Cranberry Miso Salmon (G) Ginger & pickled cucumber

Golden Yellow Chicken Curry (G) Baby corn, cherry tomato, long aubergine, toasted pumpkin seeds & sweet basil

— Selection of sides served — Sesame Truffle Green Beans (Ve)(G) Jasmine Rice & Nori Seasoning (Ve)(G)

DESSERT

Chilled Chocolate Fondant (G) Vegan raspberry gelato, chilli

(V)	Suitable for vegetarians
(V*)	Can be altered for vegans
	Gluten free
(G*)	Can be altered for Gluten free
(D)	Dairy Free

SPECIAL OCCASION?

Celebrate with our Chocolate Fudge Ice Cream Cake! Cookie dough, brownies, whipped cream & fudge sauce (Serves 4-6)

£55

Served with sparklers & singing Pre-Order Now!

This menu is subject to change.

We operate a very busy kitchen incorporating a high use of nuts, shellfish and ingredients containing gluten so therefore can not guarantee the complete absence of traces of these or any allergens in your food.