



10 Course Kaiseki Menu £59

Wine Pairing £45

Focaccia & Tuna Nduja

Doughnuts, Taleggio & Katsuobushi

Chawanmushi, Tarragon, Guanciale & Anchovy

Franciacorta Salvadek, Monterossa, Chardonnay/Pinot Nero, Lombardy, 2011

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Beetroot, Burrata, Pistachio & Goma

Sea Trout, Pomegranate, Chili & Yuzu

Butterfish, Truffled Soy, Ikura, & Hazelnut

O-Toro, Lardo & Moromi Miso

Pinot Grigio Ramato, Specogna, Friuli, 2018

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Chicken Karaage, Yuzu Kosho Mayonnaise & Lemon Verbena

Sage & Sausage with Crema di Pecorino

Lambrusco Grasparossa, Bruno Zanassi, Emilia Romagna, 2017

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Mezzelune, Parmesan, Seaweed & Black Truffle

Barolo La Foia, Curto Marco, Nebbiolo, Piemonte, 2015

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Monkfish, Culatello, Cucumber & Cavolo Nero

Kakuni Pork & Cuttlefish Ragu Risotto

Carusu, Etna Rosso, Terrazze dell'Etna, Nerello Mascalese/Cappuccio Sicily, 2015

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Sicilian Mango & Passionfruit Tart with Sansho Ice Cream

Moscato Di Pantelleria, Donnafugata, Zibbibo, Sicily, 2017

Please notify your waiter if you have any preferences or allergies.