



10 Course Kaiseki Menu £59

Wine Pairing £45

Focaccia, Milk Bread, Tuna Nduja & Shio Koji Butter

Bone Marrow Doughnuts

Langoustine & Sausage Chawanmushi

*Franciacorta DOCG Contadi Castaldi, Chardonnay/PinotNero, Lombardy, NV*

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Chirimen, Burrata & Ikura

Scallop & Blood Orange Kosho

Sea Bream, Marrow Fat Pea & Truffle

Maguro, Lardo & Moromi(+Exmouth Caviar £10)

(Add Langoustine & Burnt Soy Butter £10)

*Nosiola Vigneti delle Dolomiti, Cesconi, Nosiola,Trentino, 2018*

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Nettle Leaf & Daikon

Animelle Karaage & Rosemary

*Lambrusco Grasparossa, Bruno Zanassi, Emilia RomagnaNV*

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Tortelloni, Ricotta, Truffle & Kombu

*Barolo DOCG La Foia, Curto Marco, Nebbiolo, Piedmont16*

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Dab Kaboyaki & Yakumi

Fontina Piadina & Yuzu Aged Tofu (+Exmouth Caviar £10)

*Ribolla Gialla Riserva Collio, Primosic, RibollaFriuli V. Giulia, 2016*

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Dolci

*'Kabir' Moscato di Pantelleria, Donnafugata, ZibibboSicily, 2017*