



10 Course Kaiseki Menu £59  
Wine Pairing £45  
Rare & Old Wine Pairing £55 (Available)

Sourdough Focaccia & Mentaiko  
Hokkaido Milk Bread, Aubergine & Pickled Cucumber  
Gyoza & Ikura

Chawanmushi, Tuna Nduja & Guanciale  
*Zero Infinito, Pojer e Sandri, Solaris, Trentino Alto Adige, 2019*

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Blood Orange, Stracciatella & Hazelnut  
Venison, Caper & Yuzu Kosho  
Sicilian Prawn, Smoked Soy & Nira  
Hamachi, Truffle & Daikon

*Greco di Tufo, Pietracupa, Greco di Tufo, Campania, 2019*

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Cime Di Rapa & Bottarga  
Tuna Kushikatsu & Wasabi  
(Add Chicken Karaage & Caviar £10)

*Dessimis Pinot Grigio (Skin Contact), Vie di Romans, Pinot Grigio, Friuli Venezia Giulia, 2020*

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Ravioli In Brodo

*Lambrusco Grasparossa, Bruno Zanassi, Lambrusco Grasparossa, Emilia Romagna, NV*

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Brill, Sweetbread, Maitake & Cavolo Nero  
*Pinot Nero, Pojer e Sandri, Pinot Nero, Trentino Alto Adige, 2019*

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Millefoglie, Sweet Potato & Pistachio  
*Kabir, Donnafugata, Zibibbo, Sicily, 2020*