



4 Course Omakase Menu £39
Wine Pairing £35

Focaccia, Wakame & Buffalo Camembert

Hokkaido Milk Bun, Bone Marrow & Wasabi

White Asparagus, Egg, Bottarga & Almond

Seabass, Kombu & Lemon

Borage & Pig

(Add Oyster & Blackberry Granita £6)

Franciacorta Coupe' Brut Nature, Monte Rossa, Chardonnay/Pinot Nero, Lombardy, NV

...

Tagliolini, Red Prawn & Veal

Pinot Grigio Primosic Riserva, Primosic, Pinot Grigio, Friuli-Venezia Giulia, 2019 (Skin Contact)

...

Brill, Ox Tongue & Cucumber

Der Kiel, Manincor, Schiava, Trentino-Alto Adige, 2020

...

Doughnut, Hazelnut Granita & Monteverchio Gelato

Kabir Moscato di Pantelleria, Donnafugata, Zibibbo, Sicily, 2020

Please notify your waiter if you have any preferences or allergies