



4 Course Omakase Menu £46  
Wine Pairing £35

Milk Bread, Apricot, Pistachio & Seaweed

Focaccia, Green Tomato & Ricotta

Peach, Burrata & Anchovy

Trout, Almond & Herbs

Spillo & Salsiccia

( Add Native Blue Lobster Tail & Chili Butter £35 )

*Zero Infinito, Pojer e Sandri, Solaris, Trentino-Alto Adige, NV*

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Koji Potato Raviolo & Girolles

( Add Summer Black Truffle £10 )

*Anteprima Tonda, Antonelli, Trebbiano Spoletino, Umbria, 2019*

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Chicken, Shrimp, Kosho Butter & Cucumber

*Vino Nobile di Montepulciano, Valdipiatta, Sangiovese, Tuscany, 2018*

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Ceremonial Matcha Purin

Yogurt & Cherry

*Recioto di Soave, Pieropan, Garganega, Veneto, 2018*

Please notify your waiter if you have any preferences or allergies