

Summer Kaiseki Menu

£155

Prestige Wine or Sake pairing for an additional £95

Mukozuke

Sudachi cured Northern Irish pollan, Exmoor caviar, myoga

Nimonowan

Fine clear soup, steamed seabass, umeboshi kernel, summer vegetables

Tsukuri

Line-caught Cornish white fish "Ike-Jime" usuzukuri
(Poem from Chef Yoshi in his own wood block print)

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Selection of fish of the day

Agemono

Wild Cornish lobster head to tail in the claw, kabosu, coral sauce

Hiyashimono

Soba noodles, bottarga, onsen tamago, shiso

Yakimono

Charcoal grilled Welsh lamb on kombu

Gohan

"Sake-kasu-sake"

Marinated wild salmon sushi, nara-zuke squash, ikura, summer truffle
and akadashi miso soup

Dessert

Mugicha, raspberry sorbet

The Kaiseki menu is devised to be enjoyed by the whole table.
A discretionary 12.5% service charge will be added to your bill