

Spring Kaiseki Menu

£165

Wine or Sake pairing £95

Prestige Wine or Sake pairing £220

Non-alcoholic pairing £65

Mukozuke

Kombu cured shellfish of the day, sakura leaf, kimizu and spring vegetables

Nimonowan

"Suzuran" fine clear soup, sea bass and butterbur

Tsukuri

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

&

Selection of fish of the day

Yakimono

"Uzaku" Northern Irish wild eel kabayaki, River Severn elvers
Udo-mountain vegetable, Kurozu

Hashiyasume

Tofu "Hiyayakko" Kaluga caviar

Shiizakana

Japanese Wagyu beef shabu-shabu, onsen tamago, spring vegetables

Gohan

Morel mushroom rice, "Furikake" wasabi potato,
akadashi miso soup, pickled Hampshire wasabi leaf

Dessert

Sakura - mochi

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