

A LA CARTE

- Small plates -

Mochi flatbread (V)	8
Poached wild sea bass, shiso + ponzu	15/30
Chalk stream trout + trout bone ponzu	16
Grilled octopus, brown butter + kimchi dashi	20

- Big plates -

Japanese pumpkin, almond + alexander (VG)	20
Wild oyster mushroom, buckwheat + cashew (VG)	22
Sussex chicken, negi congee + white currant	24
Salt marsh lamb, garlic ssamjang + smoked cashew	29

- Sides -

Heritage tomato, manganji + yuzu (VG)	6
Potato, fermented butter + ao-nori (V)	7
Shishito pepper + tosazu (VG)	8
Wild oyster mushroom + sweetcorn miso (V)	8

- Desserts -

Caramelised cashew, gooseberry + chocolate (VG)	9
Milk ice cream, caramelised whey + sunflower seed	9
Koji parfait, marsh blueberries + blackcurrant leaf oil	9
Plum, apple + shiso (VG)	9
Almond cake, sea buckthorn + pine	12

VG = vegan V = vegetarian

5 COURSE

59

Colchester rock oyster, apple + yuzu

- or -

Oxheart tomato, tosazu + toasted rice (VG)

Japanese pumpkin, carrot + sea buckthorn (VG)

Aubergine, Korean anchovies + soy caramel

- or -

Jerusalem artichoke, sunflower seed + miso (VG)

Wild sea bass, Scottish mussels + butter

- or -

Baked celeriac, walnut + black garlic (VG)

Almond cake, sea buckthorn + pine

- or -

Plum, apple + shiso (VG)

WINE OR SAKE PAIRING

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A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. Please ask your server for any allergen information.

WELCOME TO OUR PLACE

