

Lunch Menu

2 courses 29 | 3 courses 35

snacks

Shokupan, yuzu butter 8

Vegetable crudités, tofu dressing 11 (GF) (VG)

to start

Grilled aubergine, white sesame dressing (VG) *

Bitter leaf, radish & persimmon salad, walnut & tofu (GF) (VG)

Tuna tataki, kizami wasabi, Parmesan

main

Served with miso soup

Chef's sashimi selection, steamed rice *

Chalkstream trout & avocado chirashi *

Bara chirashi, avocado, radish *

Wild mushroom, chestnut & Autumn truffle soba okayu (GF) (VG)

Wagyu beef Gyūdon, onsen egg, pickled ginger

dessert

Milk chocolate delice, hazelnut ganache,
miso caramel ice-cream

Chef's ice-cream selection

Chef's selection of seasonal fruits (GF) (VG)



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

* dishes can be adjusted to be gluten free

If you have any specific allergies or dietary requirements, please let us know and we'll do our best to help.

A discretionary 15% service charge will be added to your bill.