



SAMPLE MENUS | SUMMER 2026

LUNCH & EARLY DINNER MENU | £49

SERVED WITH SHOKUPAN, SWEETCORN & MISO CULTURED BUTTER

STARTERS

MONKFISH, LEEK, XO DASHI

CAULIFLOWER CHAWANMUSHI,
PARMESAN, TRUFFLE

ARTICHOKE, GOATS CURD, TRUFFLE

MAINS

DUCK, BEETROOT, DAMSON

HAKE, CHICKEN, MUSHROOM

BEETROOT, GOATS CURD, DAMSON

DESSERTS

PUMPKIN, CARAMEL, FINGER LIME

PEAR, YOGHURT, APPLE MARIGOLD

TASTING MENU I

£105 | + £45 WITH DRINKS PAIRING

SMOKED SALMON, FURIKAKE & PONZU TROUT ROE

ÆBLESKIVER, CHEESE, TRUFFLE

CHAR SIU PORK BELLY, SESAME, CORIANDER

SHOKUPAN, HERB BUTTER

SCALLOP, SWEETCORN, XO

CAULIFLOWER CHAWANMUSHI, PARMESAN, TRUFFLE

KOREAN GLAZED WING, CUCUMBER

DUCK, BEETROOT, DAMSON

PEAR, YOGHURT, CHAMOMILE

PUMPKIN, CARAMEL, FINGER LIME



TASTING MENU II

£130 | + £65 WITH DRINKS PAIRING

SMOKED SALMON, FURIKAKE & PONZU TROUT ROE

ÆBLESKIVER, CHEESE, ONION

CHAR SIU PORK BELLY, SESAME, CORIANDER

SHOKUPAN, SWEETCORN & MISO CULTURED BUTTER

MONKFISH, LEEK, XO DASHI

ARTICHOKE, GOATS CURD

CAULIFLOWER CHAWANMUSHI, PARMESAN, TRUFFLE

KOREAN GLAZED WING, CUCUMBER

HAKE, CHICKEN, MUSHROOM

DUCK, BEETROOT, DAMSON

PEAR, YOGHURT, CHAMOMILE

PUMPKIN, CARAMEL, FINGER LIME

CHEESE FINALÉ

AVAILABLE AS AN OPTIONAL ADDITION TO ANY MENU FOR £5

BARON BIGOD, HONEYCOMB, OAT CAKES