

SET & PARTY MENUS

Available from 12:00 noon
Last seating at 9:30pm

Our ethos is simple, to love, share, and enjoy.

Our set menus are designed for sharing, a chance to enjoy delicious dishes together.

For groups of 7 or more, we kindly ask that you dine from a set menu. We're happy to accommodate reasonable adjustments please speak to your server.

This helps our team provide the best possible service. Dishes will be served as they're ready – we hope you enjoy!

ELEGANCE

£35 PP (MIN 2)

GREEN CHILI CRACKERS (V)

Crispy crackers served with green chili aioli.

OLIVES (VG)

Marinated Gordal olives drizzled with extra virgin chili oil.

HOT CORN CAKES (VG)

Corn cakes served with shredded mooli and a spicy green chili aioli.

CRISPY DUCK SALAD SUSHI ROLL

Cucumber, chilli, spring onion, and hoisin sauce.

CRISPY CHICKEN

Chicken tossed in sticky chilli sauce, with passionfruit gel, fresh radish, and toasted sesame seeds.

CRAYFISH CRISPY RICE

With crayfish, cucumber & avocado salad, and a spiced yuzu dressing. (2 pcs)

CHICKEN YAKITORI

Grilled skewers glazed with teriyaki sauce, served with a chilli and lime coriander pesto. (2 pcs)

LIME & GINGER RICE (VG)

Fragrant rice mixed with ginger and fresh lime zest.

ADD A SWEET TREAT

Choose any dessert from our main dessert menu to complement your set menu for just £5

SIGNATURE

£50 PP (MIN 2)

EDAMAME (VG)

Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

BUTTER BOARD (V)

Fig, nori, maldon sea salt, pickled shallots, shaved lemon, and micro garden herbs and focaccia.

SEAFOOD CEVICHE

Fresh seafood cured in tiger's milk dressing, with kumara, mint, coriander, and edible viola flowers.

ASPARAGUS TEMPURA (VG)

Crispy tempura asparagus served with black garlic miso and a zesty lemon marmalade.

SOFT SHELL CRAB TEMPURA

Curried lemongrass velouté,, pink peppercorns, and mango-pineapple crush.

CARAMEL SALMON SUSHI ROLL

Blow-torched hollandaise, pickled daikon, and cucumber.

CRISPY CHICKEN

Chicken tossed in sticky chilli sauce, with passionfruit gel, fresh radish, and toasted sesame seeds.

SWORD FISH

Grilled swordfish skewers served with grapefruit salsa and mint butter

LAMB CHOPS

Chargrilled lamb chops, spicy gochujang, tangy nam jim, and pickled cucumber.

BAKED KUMARA (VG)

Red pepper sauce

INDULGENCE

£65PP (MIN 2)

EDAMAME (VG)

Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

GREEN CHILI CRACKERS (V)

Crispy crackers served with green chili aioli.

TUNA TATAKI

Seared tuna served with sesame, micro watercress, and a zesty Nam Jim and ponzu sauce.

OMAKASE SUSHI SELECTION

4 types of sushi, expertly crafted by our chefs

LANGOUSTINE & LOBSTER TOAST

Focaccia toast, blow-torched chilli sabayon, toasted sesame, tobiko.

SALT DUCK CARPACCIO

Thinly sliced salt-cured duck with a blackberry & lime vinaigrette, micro watercress, and edible viola flowers

KANGAROO

Grilled kangaroo skewers with Aussie teriyaki glaze and pickled blackberries.

MISO-GLAZED BLACK COD

Black cod with passion fruit miso glaze, served with sautéed bok choy.

PICHANA STEAK

Served with three dipping sauces, Chimichurri, Truffle Béarnaise, Blue Cheese Miso.

CHARRED BROCCOLI (VG)

With goma dressing and spiced nut dukkah.

(V) - Vegetarian, (VG) - Vegan.

Vegan and Vegetarians please ask to see our nature inspired set menu.

Our menu and be 90% gluten-free adaptable. Please inform our team of any allergies or dietary needs before ordering.



NATURE-INSPIRED

(VEGETARIAN AND VEGAN MENU)

£35 PP (MIN 2)

EDAMAME (VG)

Tossed with black garlic, fresh ginger, red chilli, maldon sea salt.

HOT CORN CAKES (VG)

Crispy corn cakes served with shredded mooli and a spicy green chili aioli.

MUSHROOM SCALLOPS (V)

Sautéed King oyster mushrooms, shiso pesto, black garlic, fresh lemon dressing.

ASPARAGUS TEMPURA (VG)

Crispy tempura asparagus with black garlic miso and a zesty lemon marmalade.

CRISPY EGGPLANT (VG)

Chilli miso, spring onion, pickled red onion, and mint.

CRISPY CAULIFLOWER (V)

Tossed in miso, truffle, parmesan, black garlic, with pickled green pepper.

TOBOKI YAKI (VG)

Glutinous rice served with nam jim, pickled cucumber, and a spicy gochujang dressing.

SWEET POTATO KUMARA (V)

with a tangy red pepper sauce.

FANCY A SWEET TREAT?

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your set menu for just £5!**

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