

Lunch Menu

Available Monday - Friday

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)*

Tomato salad, shiso, sorbet *

Tuna tataki, kizami wasabi, Parmesan

main

Served with miso soup

Chef's sashimi selection, steamed rice *

Chalkstream trout & avocado chirashi *

Bara chirashi, avocado, radish *

Agedashi tofu, shimeji, ankake (V)

Wagyu beef Gyūdon, onsen egg, pickled ginger

dessert

Pistachio & olive oil cake, pistachio praline, Morello cherries,
yuzu & yoghurt ice-cream (GF)

Momo & raspberry pavlova , peach & elderflower ice-cream

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.