

# Lunch Menu

Available Monday - Friday

2 courses 29 | 3 courses 35

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## snacks

Shokupan, yuzu butter 8

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

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## 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

Apricot & rosemary bavaois, hojicha sponge,  
black sesame ice-cream

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.