

Lunch Menu

Available Monday - Saturday 12:00 - 14:30

2 courses 32 | 3 courses 38

snacks

Steamed Japanese edamame, yuzu salt 9 (VG)

Shokupan, yuzu butter 8

to start

Grilled aubergine, white sesame dressing (VG) *

Spring vegetable crudités, tofu dressing (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 *

Vegetable tempura donburi (V) (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)

Chocolate truffles 8 (GF) (V)



(GF) - gluten free

(V) - vegetarian

(VG) - vegan

* dishes can be adjusted to be gluten free

Please let us know if you have any allergies or dietary requirements.

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