



# YUSHOKU CLUB

Chris Golding & Ollie Dabbous

THURSDAY 16TH OCTOBER | £95

*WELCOME DRINK*

Fresh Japanese edamame, yuzu salt

Tuna tartare, grape & chestnut

Fig, shiso, soy cream

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Beetroot, blackberry, yuzu & marigold

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Chef's selection of sushi & sashimi

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Grilled Orkney scallop, Japanese saffron & whisky, nori jam

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Black pepper Wagyu beef short-rib, grilled spring onion, black sugar sour cream

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Plum wine, dried fruit & bee pollen Sundae

Due to the nature of the dining experience, we are unable to accommodate individual dietary requirements and dislikes. However, severe allergies, pregnancy, religious reasons, and some intolerances may be accommodated for - please speak to our team before making a booking.\* A discretionary 15% service charge will be added to your bill.