Festive Menu

135pp | minimum 2 people

Wine pairing £65

to start

Truffle miso soup

Wagyu monaka, umeshu gel, buckwheat and caviar

Smoked Bitter leaf, persimom, soy truffle emulsion, pistachio

Brut, Ruinart, Reims NV

sushi

Chef's selection of nigiri & sashimi

Tosa Brewery, "Keigetsu 45" Junmai Daiginjo

Kochi Prefecture, Japan

gohan

Double Eel, foie gras, candy yuzu and veloute

Chardonnay, Langhe, Dogliani-Generale

Piemonte, Italy 2024

main

Wagyu Picanha, mixed wild mushroom sauce

Sprouting broccoli, goma dressing

Sweet BBQ'd napa cabbage

Chateau de Fontenille, Cadillac Cotes de Bordeaux 2022

dessert

Dulcey namelaka with figs, yuzu sable

Hojicha Madeleine, white chocolate cream

Alberto Longo, "Suyan", Passito, Puglia, Italy 2022

Please let us know if you have any allergies or dietary requirements.
A discretionary 15% service charge will be added to your bill.