

Winter Kaiseki Menu

£155

Prestige Wine or Sake pairing for an additional £95

Mukozuke

Kombu cured Scottish scallop, kombu trio, white ear mushroom

Nimonowan

Fine clear soup, lotus root, blue tiger prawn, karasumi

Tsukuri

Line-caught Cornish white fish "Ike-Jime" usuzukuri
(Poem from Chef Yoshi in his own wood block print)

&

Selection of fish of the day

Agemono

Cornish crab three ways
"Isobe-age" nori ginger, "shiso-age" Wagyu,
"kunimu korokke" black winter truffle

umu

Hashiyasume

Van-tan house yuzu jelly
Moorland Douglas fir vodka

Yakimono

Roe deer tataki, lightly seared, sake kasu, eddoe yam

Gohan

"Zosui" monkfish, winter black truffle, homemade Japanese pickles

Dessert

"Snow beans" kumquat and wasabi

The Kaiseki menu is devised to be enjoyed by the whole table.
A discretionary 12.5% service charge will be added to your bill