

BUSINESS LUNCH MENU

2 course £29
3 Course £36

WINE PAIRING £15

125ml Chardonnay, Undurraga, Central Valley, Chile - with starters
125ml Carménère, Unurraga, Central Valley, Chile - with mains

STARTERS

- FRIED BABY SQUID
Lime garlic aioli
- HERITAGE TOMATO
Smoked tofu cream, red endive
- AVOCADO MAKI
Takuan, cucumber

APPETISERS

- EDAMAME 6
Tom yum salt
- PADRON PEPPERS 9
Togarashi seasoning

MAINS

- BLACK TRUFFLE "SUSHI RICE" RISOTTO
Butternut squash, Parmesan mousse, fresh truffle
- GRILLED SALMON TERIYAKI
Pumpkin, shimeji mushrooms, edamame
- SATAY CHICKEN BREAST
Coconut rice, bok choy, peanut satay sauce, coriander, red chilli
- WAGYU PICANHA 250g
Kombu butter or Black pepper sauce (supplement £20)

SIDES

- FRENCH FRIES 7
Maldon sea salt
- MISO MASHED POTATO 7
Brown butter breadcrumbs
- STIR-FRIED SEASONAL MUSHROOMS 12
Black pepper sauce, chives
- KIMCHI FRIED RICE 15
Red chilli, crisp onion
- BOK CHOY 8
Crispy garlic
- HISPI CABBAGE 12
Ponzu & miso seasoning

DESSERT

- VANILLA AND BAYLEAF PANNA COTTA
Curry crumble, spiced roasted pineapple, pineapple sorbet
- TRIO OF ICE CREAM AND SORBET

Our menu contains allergens. If you suffer from a food allergy or intolerance please let a member of the team know upon placing your order.
A discretionary service charge of %12.5 will be added to your bill. All prices include VAT.