



Tasting

SPRING/EARLY SUMMER

£75*

7 COURSES

Devon Crab Bisque

Coriander Crab Glass Gyoza

Compressed Watermelon

Maple Soy Glazed Tofu, Feta and mint (Vg)

Sea bass Carpaccio

Vodka Jelly, avocado, lime Ponzu (Gf)

or

Steak Tartare

Edamame, black sesame and quail egg (Gf)

Miso & Honey Cornish Cod

Asparagus & Peas a la Francaise (Gf)

Shichimi Marinated Sous-Vide Duck Breast

Crispy Duck Leg Croquettes & Cherries (Gf)

Uji Matcha Lava tart

Crème Fraiche, dry-freeze Raspberry

Crème Brulee

With Yuzu Drizzle cake

Cheese

£4 per person (optional)

We use fresh ingredients and some dishes may be replaced at short notice due to the availability of the products.

Booking and Payments

- *Minimum charge of £200 apply for the pre-designed menu.
- If you have a food allergy, intolerance or sensitivity, please speak to us about ingredients in our dishes before booking. We cannot accommodate any dietary requirements which have not been advised at the time of booking.
- All parties must choose from the same menu.
- Transportation cost is charged from DA16 at an hourly rate of £10 per hour and where the congestion charge and parking charges apply, these will be charged at estimate.
- Prices include the preparation of the menu items on the day and the cost of food.
- For the guest of 7 people or more, we will include an additional service staff for the duration of the service.
- Please note that we will require the payment in full in order to secure your booking.

Cancellation and Deposits

- Orders cancelled or reduced within 7 days prior to the booked date will be charged in full.
- Orders cancelled or reduced more than 7 days prior to the delivery time will be charged at 50%.