



SNACKS	Porthilly Oyster, Sweet Sake, Finger Lime	5 (ea.)
	Wild Flour Sourdough, Yuzukosho Butter	5
	House Pickles	6
	Smoked Cod's Roe, Chilli, Fried Steamed Buns	12
	Tempura Sweetbreads, Wild Garlic Emulsion	18
SUSHI & ROLLS	Bluefin Toro Taku Temaki (2 pc.)	19
	Sea Urchin, Chutoro Tuna Temaki (2 pc.)	21
	Seared A5 Wagyu Nigiri (4 pc.)	26
	Smoked Chutoro Tuna Nigiri (4 pc.)	28
	Today's Nigiri Selection (5/7 pc.)	34/46
	Seasonal Sashimi Selection (8 pc.)	32
	Chutoro Tuna, Oscietra Caviar Nigiri (4 pc.)	40
SMALL PLATES	Grilled Celeriac, Nori, Shiitake Dashi	11
	Fried Potato Cake, Trout Roe, Dashi / With Oscietra Caviar	12/27
	Beef Tartare, Sesame, Seaweed	16
	Bluefin Tuna Tataki, Karashi Miso, Grapefruit	20
SKEWERS	Beef Tongue, Marigold Miso, Smoked Beetroot	12
	Lamb Belly, Sesame, Curry	14
	Cornish Octopus Char Siu, Shiitake, Tofu	15
GRILL	Smoked Eel & Chicken Choux Farcis, Three Cornered Garlic	19
	Hereford Sirloin, Sansho Sauce, Roscoff Onion, Pickled Maitake (250g)	44
	Whole John Dory, Layu Sauce, Sesame	60
	Duroc Pork Chop, Quince, Kale (650g)	58
	Ex-Dairy Beef Ribeye On The Bone, Toasted Sesame (900g)	95
OVEN	Baked Rice, Scottish Girolles, Cacklebean Egg / With Black Truffle	26/41
	Pembrokeshire Cockles, Milk Bread	22
SIDES	Flourish Farm Leaves, Preserved Berries, Mustard Miso Dressing	8
	Grilled Brassicas, Yuzu Tofu, Chilli Crisp	10
	Wood Roasted English Leeks, Sesame, Alliums	10
ADD ON	Wiltshire Black Truffle	3g / 15
	Oscietra Caviar	5g / 15

Items may contain allergens. Please inform the team of any allergies or dietary requirements.
15% discretionary service charge will be added to your bill, 100% of all tips and service go to the team.