

MENU

SMALL PLATES

- 9.5 Chinese Turnip Cake, Kimchi, Sweet & Sour Asparagus, Tempura Quail Egg
- 15 Fillet of Beef Tartar, Walnuts, Pickled Apple, Wasabi & Crispy Rice
- 15 Tuna Tataki, Avocado Puree, Bonito Ponzu, Tempura Quail Egg
- 13 Tempura King Prawns, Chilli Dip
- 14 Lobster Brioche Sesame Toast, Miso Bearnaise
- 15 Seared Scallops, Crispy Rock Samphire, Scallop Roe Dressing, Yuzu Koshu

LARGE PLATES

- 38 10oz Rib Eye Steak, Ponzu Buerre Noisette, Onion Ring, Asian Slaw, Salad, Fries or New Potatoes
(Surf & Turf - Add Miso Butter Grilled / Tempura Lobster Half or Whole MP or Tempura / Szechaun Grilled King Prawns £15)
- 25 Tempura Monkfish, Yuzu Tartar, Fries or New Potatoes, Asian Slaw, Salad
- MP Half or Whole Grilled Lobster, Miso Butter, Asian Slaw, Salad, Fries or New Potatoes
- MP Fish of the Day, Kaffir Lime Salsa, Asian Slaw, Salad, Fries or New Potatoes,
- 21 Peanut Noodles, Stir Fried Sesame & Soy Vegetables, BBQ Tofu
- 28 Chilli Glazed Lion's Mane Mushroom, Tempura Asparagus, Fries, Asian Slaw, Salad
- 30 Whole Ginger Baked Sea Bass, Black Bean Sauce, Salad, Asian Slaw, Fries or New Potatoes

SEAFOOD PLATTER FOR TWO £115

Whole Ginger Baked Sea Bass, Seared Scallops, Tempura King Prawns, Tobiko Uramaki, Local Crab & Wasabi, Tuna & Yuzu Ceviche, Grilled Half Lobster, Furikake Fries, Asian Yuzu Slaw

SIDES

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| 6 | Soy & Sesame Tenderstem | 4 | Furikake Fries |
| 4 | New Potatoes | 6.5 | Peanut Noodles |
| 4 | Asian Slaw | | |

****ALWAYS INFORM A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES****

DESSERTS

- 10 Cappucino Brulee, Dark Chocolate Ganache
- 9.5 Caramelised Milk & Pecan Tart, Orange & Thyme Panna Cotta, Ginger Poached Pear
- 9.5 Pandan Doughnuts, Passionfruit Gel, Lemongrass Diplomat
- 14 Isle of Wight Soft, Buffalo Blue, Tomme de Montagne, Spiced Baby Onion Chutney, Crackers

HOT DRINKS

- 2.5 Single Espresso
- 3 Single Macchiato / Double Espresso / Americano
- 4 Double Macchiato / Cappuccino / Latte / Flat White
- 3.5 T2 English Breakfast Tea / T2 Earl Grey / Chamomile / Fresh Mint
Jasmine Tea Pearls / Fresh Ginger & Lemon

BOOZY DIGESTIFS

- 9 Amaretto Coffee - Amaretto, Black Coffee, Cream
- 10 Japanese Coffee - Toki Whisky, Black Coffee, Demerara Sugar, Cream
- 11 Espresso Martini- Vodka, Espresso, Demerara
- 10 Miso Salt Caramel Espresso Martini - Mermaid Salt Vodka, Miso Caramel
- 9 Yuzushu Ginjo Sake, Akashi-Tai- Japanese Style of Limoncello,
Made by Macerating Yuzu Fruit in Ginjo Sake
- 10 Choya Umeshu Plum Liqueur
- 13 / 75 Anselmi I Capitelli 2018 Dessert Wine - Exquisite Apricot, Peach, Lychee
Flavours From Soave, Italy
- 6 Xeco Fino / Xeco Amontillado Sherry
- 6 LBV Port, Quinta Do Crasto

Whisky Selection Available - Please See Drink Menu

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S M O K I N G L O B S T E R