

SMOKING LOBSTER

MENU

Our dishes are starter size & we recommend at least 4 dishes including sides.
They are designed to share if you choose to.

OMAKASE £75PP

Chef's Selection of Dishes for the Whole Table:

A Daily Selected 7 Course Tasting Menu including Dessert & Umeshu Plum Sake.
Paired Wine Flight - in Partnership with 'The Terrace' £50pp

FISH

Tempura Prawns, Sweet Chilli Dip £14

Ginger Steamed Bass, Clam & White Soy Dashi, Leek, Chinese Artichoke £16

Seared Scallops, Celeriac, Sake & Avruga Caviar Sauce £14

Yellowfin Tuna, Torched Mandarin, Yuzu Tomato Salad £15

MEAT

Charsiu Iberico Pork Belly, Fennel Carpaccio £14

Teriyaki Ox Cheek Risotto, Ginger, Straw Mushroom £12

Beef Fillet, Radicchio, Ponzu & Thyme Beurre Noisette £15

VEGETARIAN

Chinese Turnip Cake, Crispy Quail Egg, Sweet Soy £9

Shiitake Mushroom Wontons, Mushroom Dashi £10

Tempura Tenderstem Broccoli, Wasabi Mayo £8

Katsu Maki Rolls, Red Pepper, Green Mango, Smoked Soy £9

SIDES

Yuzu Slaw £5

Furikake Fries, Truffle Mayo £5

Tenderstem Broccoli, Soy & Sesame £7

Peanut Noodles £6

Edamame, Soy & Sesame £6

Please See Board For Catch Of The Day & Any Specials

SEAFOOD PLATTER FOR TWO (Signature Dish) £125

Pan Fried Local Line Caught Sea Bass & Black Bean, Seared Scallops,
Tempura King Prawns, Tobiko Katsu Maki, Local Crab & Wasabi,
Half Miso Grilled Lobster, Furikake Fries, Asian Yuzu Slaw

PLEASE INFORM A STAFF MEMBER IF YOU HAVE ANY ALLERGIES
A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL BILLS