

CHOTTO MATTE BRUNCH

(minimum two people)

£50 per person

Includes per person
/one tasting menu
/one cocktail or beer
/half bottle of prosecco or wine

COCKTAILS, WHISKY AND BEER

choose one

Pisco Sour

Macchu pisco, lime, sugar, bitters, egg white

Bloody Mary

Belvedere vodka, Chotto Matte bloody Mary mix

Pimm's Cocktail

Pimm's No 1, ginger ale, cucumber, mint, orange, strawberries, raspberries

Ardbeg 10 years

Islay, Scotch malt, 46%

Hakushu Distiller's Reserve

Japan, 43%

Coedo Kyara IPA Beer

5.5%, 330ml

WINE

choose one

Prosecco di Valdobbiadene,
Trevisol L. e Figli - NV, Italy

Albarino, Igrexario de Saiar, Bodega Sucesores
de Benito Santos
2015, Spain

Rioja Reserva, Izadi
2012, Spain

£45 non-alcoholic menu per person

Includes per person
/one tasting menu
/three non-alcoholic cocktails

NON-ALCOHOLIC COCKTAILS

Juniper Tonic

Blackcurrant jam, juniper syrup, elderflower tonic, lemon juice, Mediterranean tonic

Virgin Cherry Sour

Cherries, lemon juice, apple juice, pistachio syrup, egg white

Chicha Morada

Pineapple, cinnamon, cloves, lime, sugar syrup, soda

She so apple

Shinzo leaf, apple juice, ginger syrup, lemon juice, ginger ale

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 13.5% will be added to your bill.

TASTING MENU

CEVICHE

sea bass sashimi, sweet potato, Peruvian corn, coriander, chive oil, leche de Tigre

SUSHI

Maguro
tuna

Hotategai
scallop

Sake
salmon

Hamachi
yellowtail

Suzuki
seabass

TEMPURA

Nikkei Sepia
calamari, aji amarillo emulsion

ROBATA

Asado De Tira
beef short rib, asparagus, purple potato,
teriyaki jus

Pollo den miso
chicken miso, carrot, daikon, yellow chili salsa

Sake sautéed broccoli

DESSERT

Chocolate pot

Mango mochi balls

Passion fruit brûlée

TEA OR COFFEE

VEGETARIAN TASTING MENU

SALAD

Paper-thin vegetables
daikon, carrot, beetroot, quinoa, physalis, lime
and chia seeds

SUSHI

Tamago
omelette

Nasu
aubergine

Abokado
avocado

Shitake
mushroom

Zukkini
courgette

Yasai truffle roll

TEMPURA

vegetables Japoneses

ROBATA

Calabacin a la parilla
chili courgette, pickled shallots, sweet potato

Nasu miso
miso marinated aubergine, apricot, puffed soba,
sesame seeds

Sake sautéed broccoli

DESSERT

Chocolate pot

Mango mochi balls

Passion fruit brûlée

TEA OR COFFEE