

FESTIVE MENU - ALLERGENS





FESTIVE MENU

2 courses £65 | 3 courses £90



APPETISERS

supplement £10 per dish

EDAMAME *s*

choose: kimchi butter *d, f, su*
or maldon sea salt (vg)

MINI TACOS *g, s, se, su*

choose: wagyu, tuna *f* or mushroom *e* (v)
crispy wonton, spicy tomato ponzu,
red onion, cilantro, jalapeño

GYOZA *g, s, c, su*

choose: beef or vegetables (v)
spicy tomato ponzu, green onion

STARTERS

TUNA PIZZA *g, d, e, s, su*

thinly sliced tuna, umami aioli,
white truffle oil

LILLI SALAD (VG) *g, s, se, su*

mixed greens, wafu dressing

CRISPY TOFU (VG) *g, s, se, su*

gochutgaru, cucumber, green onion

YELLOWTAIL SERRANO *g, f, s*

yuzu soy, micro coriander, tomato salsa

MAINS

served with asparagus, baby carrots
and parsnips in a toban

TURKEY WELLINGTON *g, d, e, s, c, su*

potato purée, roasted broccoli,
cranberry teriyaki

MISO BLACK COD *f, s, su*

den miso, hajikami

TIGER SHRIMP DYNAMITE *g, e, f, s, cr, se, su*

sweetcorn, oyster mushroom
supplement £9

EGGPLANT MISO (VG) *s, se, su*

den miso, pickled lotus root, edible flower

LAMB CUTLETS *s, su*

anticucho sauce, tenderstem broccoli

DESSERTS

CHOCOLATE TART (V) *g, d, e, s, n*

hazelnut ganache, salted caramel ice cream

BAKED ALASKA (V) *g, d, e, s*

raspberry cream, vanilla ice cream

HAWAIIAN (VG)

burnt pineapple, yuza kalamansi sorbet

(g) gluten, (d) dairy, (e) eggs, (f) fish, (s) soya, (n) nuts, (pn) peanuts, (m) mustard, (cr) crustaceans, (c) celery, (se) sesame, (su) sulphites.

Please inform our team of any allergies or intolerances when ordering.