

Amuse – bouche

A spoon of happiness

Scottish salmon marinated tataki, crab meat, jelly fish, green wasabi tobiko caviar, citrus ponzu pearls, yuzu & red shiso basil



Zensai starter

Cold smoked lamb + garlic shoot + shiso pesto + toasted sesame

Lindisfarne oyster + kimchi miso + Yorkshire dale cheddar + spring onions

Leven duck nigiri sushi + black cherry soy + ginger + chive

Spanish octopus + soy & ginger + takana mustard leaf mayo+ nashi pair



Tara – North Atlantic cod

Tai-meshi rice + nijimasa (trout) caviar + edamame broth + crisp ring + black nori powder

Kiji - Pheasant

Chard leek & white miso + caramelised eryngii + five spiced egg + leek crisp+ black berries

Ushi - Beef

Sweet soy & wasabi + Chinese broccoli + lotus + capers + red soy balsamic + onion flower



Dessert

Raspberry & yuzu macaron: triple chocolate tart with miso ice cream
 & green tea caramel custard cream puff

or

Mango & Jinzu gin sorbet: prosecco jelly: fresh mango