

Lunch Menu

Roast Octopus Salad

Chargrilled Chorizo, Macerated Blackberries, Frisee, Tardivo, Fenugreek & Citrus Dressing

Baked Camembert Vacherin

Smoked salt & Rosemary Sourdough Croutes, Pickled Walnuts, Whisky Poached Pear

Seared Tuna Steak

Sautéed Green Beans, Thai Shallots, Mediterranean Black Olives, Italian Herb Dressing

54 Dry Aged Steak Tartar

Diced Bavette, Capers, Cornichons, Tartar Dressing, Duck Egg Yolk, Toasted Rugbrød

Scallop Ceviche

Cured Queen Scallops, Avocado, Wasabi, Dashi Jelly, Green Apple

A5 Wagyu Carpaccio

Sliced A5 Wagyu, Parmesan Foam, Black Sesame Seeds, Rocket, White Truffle

Halloumi & Tomato

Confit Vine Heirloom Tomatoes, Smoked Aubergine Puree, Black Almond Ash, Seared Halloumi

Oyakodon

Japanese style soup, Confit Smoked Chicken, Umeboshi, Poached Egg

Calabrese Pork

Slow Roasted Pork Belly, Marinated Calabrese Dressing, Soba Noodles, Spring Onions

Sturgeon Caviar

Classic Sturgeon Caviar, Buckwheat Bellini, Seasoned Crème Fraiche, Soft Centre Quails Eggs

Café de Paris Lobster

Poached Lobster, Wyke Cheddar & Café de Paris Beurre Gratin, Lollo Rosso, Lollo Biando

Tempura Oyster Ear

Tempura Oyster Ear Mushrooms, Black & White Sesame, Fungi Powder, XO Mayonnaise

Yakatori King Prawns

Marinated King Prawns, Picked Radish, Fermented Beer Glaze, Shiso, Kombu Dressing