

BREADS & DIPS	edamame, moromi miso	4
	japanese house pickles	5
	fire-baked buckwheat flatbread	4
	crispy steamed buns	4
	sourdough bread, miso butter	5
	smoked aubergine, sesame, shiso	6
	cod's roe, chilli crisp, furikake	8
CRUDO	oyster, sweet sake, finger lime	5
	orkney scallop, green tomato, pickled seaweed	17
	tuna tataki, karashi miso, grapefruit	19
	a5 wagyu tartare, sansho pepper, sourdough crisp	19
SMALL PLATES	agedashi tofu, leek, myoga, ginger	9
	chicken karaage, espelette mayo, spring onion	9
	seaweed salad, sesame, almond, chilli oil	12
	native lobster tempura, shiso, kosho emulsion	16
	iberico pork tonkatsu, teriyaki, pear miso sauce	23
	oyster mushroom, cauliflower, yuzu glaze	8
	oxtongue, sesame, wasabi	10
	lamb belly, curry emulsion	12
	octopus, gochujang sauce, lime	12
GRILL & CLAYPOTS	wild mushroom, egg yolk	26
	35 day aged short rib, roscoff onions	29
	scottish lobster, orange, sesame	39
	hispi cabbage, red miso, ginger & chilli dressing	19
	aged dorset lamb cutlets, coriander & citrus	46
	whole north sea bream, seasonal greens	58
	35 day aged sirloin bone in, soy jus, parsley (500g)	79
	roasted potatoes, soy butter, kosho,	6
	tenderstem broccoli, white soy yoghurt, almond	8
	flourish salad, kombu dressing	10