

FESTIVE DINING EXPERIENCE

£85 PER PERSON

TO DRINK

SAKURA SPRITZ

Everleaf mountain gin infusion, red currant & lavender syrup, lemon juice topped with soda water

TO SHARE

Lemon butter & shichimi sea salt edamame V

SMALL PLATES

Steak tartare with fleur de sel, parmesan, pavé potato and caviar

Fresh burrata with san marzano tomatoes, strawberries and aged balsamic V

Kohlrabi salad with crispy leeks and white goma dressing V

KITCHEN ENTREES

Grilled salmon yasai zuke

Fresh pasta fettuccini, comté cheese & truffle fondue, crushed black pepper

Baby chicken roasted with lemon & miso butter served on a hot bincho grill

Roasted aubergine with goma glaze V

SIDES

Cucumber sunomono V

Parmesan tossed fine beans V

DESSERT

Pear & apple tarte tatin with tahitian vanilla ice cream V

Matcha tiramisu V

If you have any allergies please speak to a member of the team. A discretionary 12.5% service charge will be added to your bill.

Bloomsbury
Street
Kitchen