

Sharing menu.

STARTERS &
MAIN COURSE

AVOCADO TRUFFLE MAKI
Baby corn, carrots, chives,
wasabi & soy mirin (v,d)

ROCK SHRIMP TEMPURA MAKI
Yuzu tobiko, chives, avocado,
kewpie & shabu shabu salad (d)

GRILLED SQUID & SPICY CHORIZO
Avocado, chilli & red pepper
dressing

CRISPY BEEF CHEEK SKEWERS
Honey & hoisin glaze

YELLOWTAIL SASHIMI & TRUFFLE
Mangetout, carrot, radish,
lemon & truffle soy (d)

FILLET OF BEEF
Artichoke purée, roasted
salsify & wild mushroom (g)

MISO BLACK COD
Sweet miso, blackened leeks,
lime, radish & pickled ginger
salad (d)

LOBSTER TEMPURA
White truffle & lemon ponzu (d)

DESSERT & CHEESE

BAKED ALASKA
Bitter lemon ice cream, poached
citrus & torched meringue (v)

PAXTON & WHITFIELD
A selection of cheese from
Paxton & Whitfield, mustard
fruit, crackers & grapes (v)

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All dishes will be served
feasting style. £75 per person.

Please ask for vegetarian options
and advise of any allergies or
dietary requirements

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