

STARTERS

APERITIF	
	125ML
Castell d'Or Cava de Guara Brut, Spain	8
Organic Prosecco, Serena 1881, Italy	9
Aperol Spritz Aperol, Prosecco & soda water	9.5
Negroni Sbagliato Campari, sweet vermouth & Prosecco	10.5
Margarita Espolòn tequila blanco, triple sec, lime juice & agave	12
Passion Fruit Collins Gin, passion fruit & soda water	12

Soup of the Day Served with sourdough bread	8.5	Halloumi Fries (v) With sweet chilli sauce	10
Miso Soup (v) With tofu & seaweed	7	Bruschetta (v) Cherry tomatoes, Buffalo mozzarella & garlic basil oil	9
Edamame (ve) Sea salt or spicy chilli sauce + 1	7	Dorset Crab Salad Smashed avocado, Tabasco, & lemon zest	14
Wakame Salad With sesame dressing	7	Crispy Baby Squid Nanami togarashi & sweet chilli sauce	12
Vegetable Gyoza (v) With a tangy soy dipping sauce	7.5	Tiger Prawn Tempura With sweet chilli sauce	14
Chicken Gyoza With a tangy soy dipping sauce	8		

MAINS

Aromatic Crispy Duck Caramelised apple jus & mango salsa	25	Grilled Rump of Lamb Served with grilled vegetables, homemade mint chimichurri & jus	26
Chicken Teriyaki Marinated chicken coated in an Asian soy glaze. Served with roasted vegetables & steamed rice	18	Rib-Eye Steak 9oz Succulent, grass-fed cut grilled to your preference. Served with mixed roasted vegetables Garlic Butter, Peppercorn or Béarnaise sauce	32
Chicken Katsu Curry Breaded chicken, potatoes & carrots in a Katsu sauce. Served with steamed rice	18	Beef Burger Perfectly-cooked homemade lean steak mince beef. Served on artisan sesame bun with tomato, lettuce, red onion, gherkins, burger sauce & fries	17
Fish & Chips Battered cod, chips, mushy peas & tartare sauce	19.5	Chicken Burger Grilled chicken marinated in Asian BBQ sauce with coleslaw on homemade sesame bun & fries	16
Salmon Teriyaki Baked salmon fillet coated in an Asian soy glaze. Served with roasted vegetables & steamed rice	22	Seafood Linguini Tiger prawns, calamari, clams & mussels in rich shellfish bisque	22
Lemongrass Sea Bass Pan fried, with sautéed crushed potatoes, sauce vierge	22	Wild Mushroom Tagliatelle (v) Assorted wild mushrooms in seasoned cream sauce with Parmesan cheese & truffle oil	19.5
Moules Marinière Cooked with white wine or cream Provençale	18		
Seasonal Salad A fresh, ever-changing mix of the finest produce, lightly dressed & full of natural flavour	15		

SIDES

French Fries (ve)	5	Mixed Leaf Salad (ve)	5	Heritage Carrots	5
Sweet Potato Fries (ve)	6	Green Beans (ve)	5	Sautéed New Potatoes	5
Steamed Rice (ve)	5	Mixed Seasonal Vegetables	5	Tempura Zucchini	5
Rocket & Parmesan Salad (v)	5	Steamed Broccoli	5		

(v) vegetarian | (ve) vegan

We cannot guarantee the absence of traces of nuts and other allergens in any of our dishes. Please inform a member of staff if you have any specific dietary requirements.
All prices include VAT at the current rate. Licensing hours apply. A discretionary 12.5% service charge will be added to your bill.

SUSHI

URAMAKI ROLLS

Cucumber Avocado (ve)	9
Coated with mixed sesame seeds	
Spicy Tuna	13
Tuna in a spicy chilli dressing, with spicy mayo spring onions, avocado & sesame seeds	
Spicy Salmon	12
Salmon in a spicy chilli dressing, with spicy mayo spring onions, avocado & sesame seeds	
Grilled Salmon	14
Salmon with avocado & fried onions	
Salmon Avocado	12
Drizzled with wasabi mayo & sesame seeds	
California	13
Surimi, avocado, crunchy cucumber topped with Japanese mayo & tobiko	
Prawn Tempura	15
Fried prawn tempura with cucumber, spicy mayo & coated in white sesame seeds	

SPECIAL SUSHI ROLLS

Volcano	15
Salmon, white fish, prawn, crab, tobiko, spicy mayo, eel sauce, balsamic glaze	
Teriyaki Salmon	17
Prawn tempura, seared salmon, cream cheese & teriyaki sauce	
Spicy Mango	17
Surimi, prawn tempura, avocado & homemade spicy mango sauce	
Prawn Tempura Dragon	17
Prawn tempura with avocado, tobiko, tempura flakes & unagi sauce	



SUSHI COMBOS

Salmon	17	Premium Salmon	20	Premium California	19.5
2 PCs Nigiri, 2 PCs Sashimi, 8 PCs Hosomaki		2 PCs Nigiri, 2 PCs Sashimi, 6 PCs Salmon Roll		4 PCs California Roll, 4 PCs Salmon Roll, 4 PCs Salmon Nigiri	

SASHIMI

Salmon (5 pcs)	15
Fresh cuts of salmon with ginger and wasabi	
Tuna (5 pcs)	17
Fresh cuts of tuna with ginger and wasabi	

NIGIRI

Salmon (4 pcs)	12
Fresh salmon served on a ball of sushi rice	
Tuna (4 pcs)	14
Fresh tuna served on a ball of sushi rice	

POKE BOWLS

Salmon Poke Bowl	16	Spicy Tuna Poke Bowl	17
Salmon served over rice, with avocado, cucumber, pickled veggies, edamame, fried onions & homemade sauce		Tuna mixed with spicy mayo served over rice with avocado, cucumber, pickled veggies, edamame, fried onions & homemade sauce	
Chicken Poke Bowl	14	Vegan Poke Bow (ve)	12
Breaded chicken, served over rice, with avocado, cucumber, pickled veggies, edamame, fried onions & homemade sauce		Rice seasoned in tomato salsa with avocado, cucumber, pickled veggies, edamame, fried onions, chickpeas & kidney beans	

PRIVATE EVENTS

Whether for an intimate gathering or a grand celebration, let us
make your event extraordinary. Scan the QR code to find out more.

