45 CURTAIN

Smoked bonito tataki, gordal olive, guindilla chilli 'gilda' Aonori milk bread, melted butter, red miso	£4 each £7.5
Oyster, kombu jelly, spanish lime, sake	£4.8 each
Fresh local cheese, lavender honey, chestnut bread, anchovy, yuzu	£8
Selection house and local meats, picos for 2	£24
Potato flatbread, garlic chive miso, jamon, shio kombu	£12
Crystal prawn tempura, burford brown 'onsen tamago', togarashi, sansho glaze	£14
Morcilla & prawn 'tsukune', mustard sumiso, lotus root, furikake	£13
Suckling pig ears kimpira, salsify, carrot, autumn roots, sesame	£9
Parlourde clam ahijo, shimeji, shiitake, yuzu kosho	£16
Horse mackerel crudo, radish, aubergine, tosazu jelly, yuzu olive oil	£12
Cornish mussels, Japanese XO, tomato	£14
Wild seasonal mushrooms, soy marinated egg yolk, bottarga	£13
Beef tartare, smoked dashi, crispy potato, confit egg yolk	£14
BBQ eel & cabrales cheese croquette, sansho	£11
Josper grilled John Dory	£42
Whole blue lobster, sansho butter	£MP
Brill, miso pil pil	£35
Rubia Gallega bone in rib eye steak, ponzu, mostaza de cerveza sumiso 650g	£80
Dry-aged grass fed T-bone steak, shiso steak sauce 795g	£95
Free range Suffolk pork chop, koji, bone jus, Japanese salsa verde,	
Black garlic hacho miso (600g)	£47
Roasted Flourish greens, black sesame, evoo olive oil, soy	£7.5
Smoked beef fat pink fir potatoes, kombu aioli	£8
Tomato salad, tosazu, guindilla chilli, purple shiso	£7
Mac & cheese, miso, crispy jamon	£8
Wood fired Carabinero rice, prawn dashi	£22
Burnt miso & yuzu cheesecake, warm pistachio cream sauce	£12
Matcha churros, hojicha dulce de leche	£11
Spanish French toast, sherry caramel, tofu ice cream	£9
Jamon ice cream sherry vuzu olive oil kombu	£.7



