



Set Menu

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Two dishes per guest £30

Three dishes per guest £35

Small plates

Thinly sliced octopus with Amalfi lemon and green chilli dressing (45 kcal)

Venetian beef carpaccio with Parmesan (129 kcal)

Stracciatella Pugliese and caramelised fig salad with aged balsamic v (388 kcal)

Kohlrabi salad with crispy leeks and white goma dressing v (94 kcal)

Bucatini with 'nduja, San Marzano tomatoes and pecorino (736 kcal)

Baby chicken roasted with lemon and miso butter (482 kcal)

Gnocchi with San Marzano tomatoes, garlic, peperoncino and basil v (363 kcal)

Crispy Japanese aubergine with black pepper and ginger v (501 kcal)

Desserts

Hani

Strawberry and mango salad with Greek yoghurt sorbet, mānuka honey, yuzu and toasted brioche v (194 kcal)

Assorted Mochi

Coconut, honey roasted pistachio, passion fruit and mango v (241 kcal)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT.
v Suitable for vegetarians. Adults require around 2000 kcal per day.