Peter
Street
Kitchen

- FOR THE TABLE -

Lemon Butter and Shichimi Edamame £8.50
Tender edamame, lemon butter, shichimi sea salt

Truffle Ponzu Lotus Crisps £8
Crispy lotus root, truffle ponzu mayonnaise

Gyoza Taco Moriawase £24
A selection of six Japanese-inspired crispy tacos, featuring:
- Yellowfin tuna with shiso dressing
- Seared beef with truffle and chilli dressing
- Corn and courgette with spicy yuzu salsa

- SASHIMI AND RAW -

Tuna Tartare £16.50
Truffle lime, Pink Lady apple, lemon crème fraîche

Yellowtail Sashimi £18
Yuzu soy, fresh jalapeño

Seabass Ceviche £15
Watermelon, jalapeño, lime, fresh coriander

Salmon Tiradito £13
Shiso dressing, sesame oil, toasted seeds

Seared Beef Tataki £18
Black truffle ponzu

- THE CRISP COLLECTION -

Peruvian Spiced Chicken Wings £11
Crisp chicken wings, Peruvian spices

Crispy Filo King Prawns £17
Filo-wrapped king prawns, anticucho mayonnaise

Rock Shrimp Tempura £18.50
Crispy rock shrimp, ama ponzu

Paprika-Dusted Calamari £16
Green chilli, lime, cayenne chilli mayonnaise

- ROBATA AND ANTICUCHO -

Miso-Glazed Cod £30.50
Ginger, yuzu and chilli dressing

Grilled Beef Fillet £37
Chargrilled fillet, chilli truffle teriyaki

Sliced Rib-Eye £33
Grilled rib-eye, truffle, wasabi butter

Jumbo Butter Tiger Prawns £28.50
Chargrilled tiger prawns, aromatic yuzu butter pepper

Chilean Sea Bass £44
Charcoal-Robata Grilled, green chilli, shiso salsa

Roasted Baby Chicken £19.50
Lemon and miso butter

Lamb Cutlets £30
Grilled lamb cutlets, red anticucho marinade, hot lava stone

- WAGYU -

Gyoza Tacos £34
Crisp gyoza shells, seared beef, truffle chilli dressing

Japanese Wagyu Tataki £39
Seared Japanese Wagyu, black truffle ponzu

Grilled Wagyu Rib-Eye £65
Wagyu rib-eye, chilli truffle teriyaki

Wagyu Fried Rice £28
Fragrant rice, tender Wagyu beef



- PLANT BASED -

Gyoza Tacos £9.50
Corn and courgette with spicy yuzu salsa

Tomato and Avocado Ceviche £12
Heirloom tomatoes, avocado, citrus ceviche dressing

Kohlrabi Salad £11
Crisp kohlrabi, golden leeks, white goma dressing

Chargrilled Miso Aubergine £14
Garlic, lemon miso, spring onion, crispy chilli oil

Crispy Chestnut Mushrooms £16
Golden chestnut mushrooms, black pepper, fresh ginger

Cabbage Steak £13
Chargrilled cabbage, jalapeño truffle plant butter

Spiced Peruvian Fried Rice £14
Peruvian-style fried rice, aromatic spices, fresh herbs

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 12.5% will be added to your bill. All prices are inclusive of VAT.

The Icon

- PETER STREET KITCHEN x MOËT & CHANDON -

The Art of Exceptional Celebrations
A festive collaboration in Japanese dining and champagne excellence.

Allergen & Dietary

- COCKTAILS -

The Gingerbread Royale £16
A festive take on a timeless classic, with Belvedere vodka, Cointreau and Moët & Chandon Rosé, finished with delicate gingerbread foam.

Torrone No. 7 £15
A rich and velvety winter indulgence, blending Eminente 7-year-old rum with Moët & Chandon Brut-infused torrone, egg nog and warming winter spices.

The Panettone Reserve £18
A sophisticated twist on the classic Old Fashioned, combining Sir Davis rye whisky, panettone and Moët & Chandon syrup, semi-dry Marsala, panettone essence and bitters.

MOËT & CHANDON - CHAMPAGNE COLLECTION -

Glass | Bottle | Magnum

Brut Impérial NV £18 | £95 | £190
Fresh and vibrant, with bright citrus and white fruit aromas. Elegant and generous, with a refined balance and crisp finish.

Rosé Impérial NV £20 | £105 | £200
Lively and expressive, with ripe red berries and subtle floral notes. Fresh and seductive on the palate, with a delicate fruity finish.

Grand Vintage 2016 £25 | £132 | -
A refined vintage Champagne with notes of ripe fruit, citrus and toasted brioche. Precise and elegant, with depth, freshness and a long, mineral finish.

Grand Vintage Rosé 2016 £28 | £148 | -
Elegant and complex, revealing layers of red berries, citrus and delicate spice. Silky and beautifully structured, with freshness and a lingering finish.

Nectar Impérial Rosé NV £24 | £128 | -
Rich and expressive, with vibrant red fruit and exotic floral aromas. Luscious and generous, balanced by a refreshing, fruity finish.

- OMAKASE -

An encounter between two icons of craftsmanship. Inspired by the precision, seasonality and artistry of Japanese omakase, The Icon is a bespoke dining experience that celebrates the pursuit of excellence in every detail. Paired with the distinctive character and timeless elegance of Moët & Chandon's iconic Champagnes, each course is an expression of balance, refinement and discovery.

Two worlds. One philosophy.
An appreciation for the extraordinary.

A celebration of artistry, elevated to an icon.

Six-course tasting menu £100 per guest

With Champagne pairing £175 per guest

Tuna Tartare
Truffle lime, Pink Lady apple, lemon crème fraîche
Moët & Chandon Brut Impérial NV

Seared Beef Tataki
Black truffle ponzu
Moët & Chandon Brut Grand Vintage 2016

Rock Shrimp Tempura
Crispy rock shrimp, ama ponzu
Moët & Chandon Brut Impérial NV

Miso-Glazed Cod
Ginger, Yuzu and Chilli Dressing
Moët & Chandon Rosé Impérial NV

Grilled Wagyu Rib-Eye
Wagyu rib-eye, chilli truffle teriyaki
Moët & Chandon Brut Grand Vintage Rosé 2016

Chocolate Fondant
Warm chocolate fondant, genmaicha ice cream
Moët & Chandon Nectar Impérial Rosé NV

- DESSERTS -

Chocolate Fondant £12
Warm chocolate fondant, genmaicha ice cream

Apple Tarte Tatin £11
Caramelised apple tarte tatin, cinnamon ice cream, vanilla streusel, crisp vanilla wafers

Yuzu Sake Meringue £11
Yuzu sake curd, light sponge, vanilla Chantilly, crisp meringue shards, Madagascan vanilla ice cream

White Chocolate Cheesecake £12
White chocolate cheesecake, mango sorbet

Exotic Fruits £12
A selection of exotic fruits, blackcurrant sorbet

Assorted Mochi £11
Coconut, raspberry, passion fruit and mango

- DESSERT COCKTAILS -

Tiramisu Martini £16
Belvedere Dirty Brew Vodka, Crème de Cacao Dark, Amaretto, Baileys, espresso and homemade savoiardi syrup

Nizawa Old Fashioned £18
A blend of Yamazaki Distiller's Reserve and Woodford Reserve, rice syrup, oak bitter, Nizawa sake reduction, house signature bitter blend, and a golden chocolate garnish

- SAKE -

120ml | 240ml | Bottle

Shiraume Umeshu Akashi-Tai 500ml £19 | £38 | £75
A rich plum-infused sake with raisin and a hint of marzipan, balanced with a light acidity

Yuzu Sake Nakajima Shiroku 500ml £18 | £35 | £70
A clean, tart junmai full of the flavour of yuzu Japanese citrus fruits