



**Tuesday Japanese Taster Dinner – 3<sup>rd</sup> March 2026 – 6.45pm arrival**

**£35 per person for three courses – including arrival drink**

**Price includes standard Tea or Coffee**

Braised Pork Belly, Ginger & Soy, Little Gem Leaves – GF/DF/Al

Salmon & Tuna Sashimi, Wasabi Dip, Cucumber, Avocado & Sesame Salad - GF

Tempura Courgette & Squid, Spicy Nim Jam Sauce - DF

Caramalised Soy Chicken Ramen

## **TO FOLLOW**

To be Advised

Coffee or Tea

**If you would like Speciality Coffee an additional £1 will be added to your bill**

*Card payments only – Cash Gratuities to your server, at your discretion - No Under 16 Year Olds*

*V = suitable for Vegetarians/N = contains Nuts/GF = Gluten Free/DF = Dairy Free/Al = contains Alcohol*

*D = suitable for Diabetics*

*Our Suppliers and Kitchen handle numerous ingredients and allergens. Whilst we have controls in place to reduce contamination, unfortunately it is not possible for us to guarantee that any dishes we prepare for Customers with special dietary requirements will be 100% allergen or contamination free.*

*Table Setting Sponsored by Wilkin and Sons Ltd - Kitchen Sponsored by Bonnet Hobart*

*Chocolate Sponsored by Callebaut Chocolate*