

# SMOKING LOBSTER

## MENU

Our dishes are starter size & we recommend at least 4 dishes including sides.  
They are designed to share if you choose to.

### OMAKASE £75PP

Chef's Selection of Dishes for the Whole Table:

A Daily Selected 7 Course Tasting Menu including Dessert & Umeshu Plum Sake.  
Paired Wine Flight - in Partnership with 'The Terrace' £50pp

### FISH

Tempura Seafood, Spring Onion Tartare £12

Ginger Steamed Bass, Clam & White Soy Dashi, Leek, Chinese Artichoke £16

Seared Scallops, Celeriac, Sake & Avruga Caviar Sauce £14

Confit Yellowfin Tuna, Kaffir Lime Salsa, Yuzu Tomato Salad £15

### MEAT

Charsiu Iberico Pork, Pickled Greens, Courgette, Red Pepper £14

Teriyaki Ox Cheek Risotto, Ginger, Straw Mushroom £12

Beef Fillet, Radicchio, Ponzu & Thyme Beurre Noisette £15

### VEGETARIAN

Chinese Turnip Cake, Crispy Quail Egg, Sweet Soy £9

Shiitake Mushroom Wontons, Mushroom Dashi £10

Tempura Tenderstem Broccoli, Wasabi Mayo £8

Katsu Maki Rolls, Red Pepper, Green Mango, Smoked Soy £9

### SIDES

Yuzu Slaw £5

Furikake Fries, Truffle Mayo £5

Tenderstem Broccoli, Soy & Sesame £7

Peanut Noodles £6

Edamame, Soy & Sesame £6

**Please See Board For Catch Of The Day & Any Specials**

### SEAFOOD PLATTER FOR TWO (Signature Dish) £125

Pan Fried Local Line Caught Sea Bass & Black Bean, Seared Scallops,  
Tempura King Prawns, Tobiko Katsu Maki, Local Crab & Wasabi,  
Half Miso Grilled Lobster, Furikake Fries, Asian Yuzu Slaw  
(24 hours required for pre-order)

PLEASE INFORM A STAFF MEMBER IF YOU HAVE ANY ALLERGIES  
A DISCRETIONARY 10% SERVICE CHARGE IS ADDED TO ALL BILLS