

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

FISH

Tempura Fritto Misto, Spring Onion Mayo £12

Pan Roast Cod Loin, Scallop Roe, Sambaizu & Orange Sauce, Cabbage £13

Steamed Local Bass, Clam & White Soy Dashi, Leek £15

Katsu Scallops, Nam Jihn, Kombu Espuma £13

Szechuan Spiced Lobster Bisque, Sourdough Croutes £15

Katsu Maki Roll, Tuna & Green Mango Tartare £11

MEAT

Charsiu Iberico Pork Bao Sliders, Pickled Greens £10

Teriyaki Ox Cheek Risotto, Ginger, Straw Mushroom £12

Partridge Breast, Maitake, Truffle, Potato Dumplings £12

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

VEGETARIAN

Chinese Turnip Cake, Sweet & Sour Asparagus £9

Shiitake Mushroom Wontons, Mushroom Dashi, Pak Choy £10

BBQ Lions Mane, Potato Dumplings £11

Tempura Tenderstem Broccoli, Wasabi Mayo £8

Katsu Maki Roll, Red Pepper, Smoked Soy £9

SIDES

Yuzu Slaw £5

Furikake Fries £4

Tenderstem Broccoli, Soy & Sesame £7

Peanut Noodles £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, Katsu Maki & Tobiko, Local Crab & Wasabi, Tuna & Yuzu Ceviche,
Grilled Half Lobster, Furikake Fries, Asian Yuzu Slaw

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