

Fanning the Flame

This year, 'Fanning the Flame' marries Summerill & Bishop's marbled fan design with our signature open-flame Japanese Yakiniku barbecue. A celebration of fire, flavour, and cherished moments under the summer skies in your very own hot air balloon.

Welcome cocktail by local distillers Silent Pool Gin

Amuse Bouche

Crispy Seaweed

Shichimi Togarashi & Japanese Mineral Salt

Sushi and Sashimi

10-day dry-aged O-toro Bluefin Tuna

Cold water Hokkaido Scallop

Wild Alaskan Prawn

Black Tomato Tartar Roll, Truffle Yuzu Miso & Fresh Truffle

Japanese Red Bream Crispy Rice & Mandarin Kosho

Intermezzo

Beaverbrook Meadow Salad

Elderflower, Pickled Rhubarb & Seasonal Flowers

Yakiniku

Line-caught Cuttlefish

Ike-jime Yellowtail

Unagi Kabayaki Eel

Scottish Loch Duart Salmon

Spanish slow-cooked Octopus Leg

Chef's Choice of Baby Vegetables, Japanese Steam Rice & Pickles

Pudding

The Clouds

Wild Strawberry Ice Cream, Pistachio & Cotton Candy



Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts form part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help.

VAT is included at current rate. A discretionary 13.5% service charge will be added to your bill.