

THE DINING ROOM

OUR JAPANESE GRILL

New Year's Eve Menu

Welcome glass of Limited-Edition Red Moët & Chandon Brut

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King Crab Tartlet

Yuzu Kimizu, Myoga & Matcha

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3 Year Aged Air-Dried Pork Broth

White Cedar & Wild Mushrooms

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Dry Aged Hirame Usuzukuri

Truffle Ponzu Jelly & Chives

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CEP Mushroom Tempura

Pine Dashi

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Omakase 8

Selection of Beaverbrook's Finest Sushi

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Sake Poached Monkfish

Hyoto Miso, Beurre Blanc & Nasturtium Oil

OR

Kobe Beef vs O-Toro Shabu-Shabu

100 Year Aged Vinegar, Maitake Broth & White Truffle

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Pre-Dessert

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Sake Kasu Mont Blanc

Chestnut & Fig

£190pp supplement for Antonius 6* Oscietra Caviar Menu

£220pp supplement for Winter Truffle Menu



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, though 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. We are very grateful for any feedback.