

TEA SELECTION

GREEN:

OKUMIDORI KABUSECHA HENTA GARDEN 2022 7
From Kagoshima, Japan made by Okumidori varietal
Premium organic craft Sencha. 14-days shaded, steamed green tea with unparallel intensity of umami and vegetal character.

KAMAIRICHA MIYAZAKI GARDEN 2022 10
From Miyazaki, Japan made by Yabukita varietal
While almost all green teas in Japan are steamed, this are pan-fired to stop the oxidation giving more sweet corn aroma along pak choi and sugar snaps flavors

HOJICHA HARIMA-SAN GARDEN 8.5
From Kyoto, Japan made by Yabukita and Komakage varietal
Very popular style of Green Tea lower in caffeine due the heavy roasting

USUCHA/KOICHA MATCHA HENTA GARDEN 5/10
From Kagoshima, Japan made by Sae Midori varietal
Served in traditional Matcha bowl. It's a rich, creamy full of sweet vegetal aromas balanced with bitter caffeine taste.
Available as Usucha (lighter at £5.00) and Koicha (richer at £10.00)

WHITE:

SILVER BUDS KANGAITA ESTATE 2021 13
Made in Kapkoros, Rift valley, Kenya
Grows between 450m to 650m asl, creamy texture, floral, fruity with intense Madagascar vanilla aroma

OO LONG:

GREEN HEART HUANG FAMILY 2021 13
From Jade Mountain, Taiwan made by Qing Xin varietal
The Chardonnay of the tea world, showing hazelnut, roasted peanuts along pineapple and fresh yellow mango

KYOTO OOLONG NAKAI GARDEN 2019 9
From Wazuka, Japan made by Zairai varietal
Unusual tea style for Japanese tea industry, it's a beautiful roasted Oolong with subtle smokey flavor

QX OOLONG HUANG FAMILY 2021 15
From Jade Mountain, Taiwan made by Qing Xin varietal
Roasted balled Oolong prone to ageing, nutty, slightly woody along quince, pineapple and mango

BLACK:

DARJEELING 1st FLUSH, SUBARNA TEA 2022 10
From Darjeeling, India, made by AV2 Cultivar
This First-Flush high-altitude Darjeeling has bright citrusy with tropical fruits, muscatel grapes and a sweet guava, ripe mango and passion fruit finish

AUTUMN DARJEELING, SUBARNA TEA 2022 8
From Darjeeling, India, made by AV2 Cultivar
With some partially oxidised leaves and glorious white tips this is a beautiful tea to look at. Once brewed the tea is deep amber in colour with a classic Darjeeling aroma. In the cup the tea has notes of dates and stone fruit and some undertones of papaya and tropical fruits

LAPSANG SUCHONG, MR. XIANG'S TEA FARM 2022 7
From Wuyi Mountain, Fujian Province, China, made by Xiao Zhong
This is a rich and complex pine-smoked Lapsang. Its warmth and depth, as well as its heavy, peaty whisky-like smokiness

ROYAL BREAKFAST 5
The original full bodied English Breakfast loose leaf tea blended to provide a rich, robust tea that compliments a hearty English Breakfast

BLENDS:

GENMAICHA, MR. OHASHI FARM 2022 7
A delicious, nutty tasting blend of sencha and toasted brown rice.
Mr. Ohashi's small farm has not used pesticides for over 45 years and makes his own natural fertilisers

EARL GREY 6
The cold pressed bergamot oil blended with a black tea. Citrusy with a fruity, grapefruit-like taste that is much milder than its aroma suggests, many miles away from the more floral or perfumed oils which are often used to scent Earl Grey teas

JASMINE BLOSSOM 5
White tea based with an irresistible floral fragrance of delicate jasmine blossom, a calming blend for any time of the day

UMI KARA - From the Sea

Grilled Seabass 35
Yasai O Mazeru & Finger Lime Ponzu

Lobster Tempura 46
Cha Soba Noodles & Yuzu Pepper

Alaskan Black Cod 46
Den Miso & Yuzu Miso

NIKU ROBATA - Charcoal Grilled Meat

Organic Baby Chicken 28
Port Miso, Sancho Pepper & Lemon

10oz Dry-Aged Scottish Rib-Eye 56
Yaki Niku & Lime

Welsh Lamb Cutlets 42
Korean Chilli Spice & Crispy Quinoa

MAKI - Sushi Rolls

Salmon & Avocado 12
Crispy Salmon Skin, Red Miso & Ponzu

Yasai (v) 9
Japanese Pickles & Garden Vegetables

Kiraboshi Daikon Pickle (v) 9
Carrot, Shiitake & Sesame

Negi Toro 12
O-Toro & Spring Onion

Negi Hamachi 12
Yellowtail & Spring Onion

Softshell Crab Futomaki 16
Shiso, Pickles & Avocado

Spicy Wasabi Tuna 14
Spring Onion & Pickled Myoga

Sukiyaki 19
Braised Wagyu & Onsen Egg

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 12.5% service charge will be added to your bill. We are very grateful for any feedback.



SASHIMI & NIGIRI SELECTIONS

| | |
|---|-----|
| Beaverbrook Omakase Nigiri | |
| Chef's Selection of Individually Garnished Nigiri | 46 |
| Classic Omakase Nigiri | |
| Chef's Selection of Nigiri served with Nikiri Brush | 38 |
| Classic Omakase Sashimi | |
| Three Types of Sashimi | 36 |
| Five Types of Sashimi | 48 |
| CLASSIC SUSHI / SASHIMI (1 PIECE) | |
| Akami | 6 |
| O-Toro | 8.5 |
| Chu-Toro | 8 |
| 'Ike-jime' Red Bream | 7.5 |
| Hokkaido Scallop | 7 |
| Scottish Salmon from Loch Duart | 6 |
| Cornish Mackerel | 6 |
| Seabass | 8 |
| Japanese Wagyu A5 from Kagoshima | 9.5 |
| Squid | 7 |
| Freshwater Eel & Sweet Soy | 10 |
| Salmon Egg | 8 |
| Jumbo Shrimp | 8 |
| Sweet Shrimp | 7 |

BEAVERBROOK SPECIAL NIGIRI / SASHIMI (1 PIECE)

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|---|------|
| Akami | 7 |
| Onion Ponzu | |
| O-Toro | 9.5 |
| Miso & Fresh Truffle | |
| Chu-Toro | 9 |
| Caviar | |
| 'Ike-jime' Red Bream | 8.5 |
| Plum Compote | |
| Scottish Salmon from Loch Duart | 7 |
| Finger Lime | |
| Cornish Mackerel | 7 |
| Negi & Aniseed Myrtle | |
| Japanese Wagyu A5 from Kagoshima | 10.5 |
| Salt & Pepper Benitade | |
| Japanese Yellowtail | 8 |
| Salted Seaweed | |
| Seabass | 8 |
| Ginger Jam & Chives | |
| Squid | 8 |
| Pineapple Salsa | |
| Red Pepper (v) | 4 |
| Shiso | |
| Grilled Aubergine (v) | 4 |
| Red Peppercorn | |
| Shiitake Mushroom (v) | 4.5 |
| Miso & Fresh Truffle | |

BREAKFAST

Monday to Friday from 7:00 am to 10:30 am
 Saturday & Sunday from 7:30 am to 10:30 am



BREAKFAST

Bakery Basket 5
A selection of home baked Croissants, Pain au Chocolat & Toast

Organic Porridge (V) 9
Berries, Beaverbrook Estate Honey & Cinnamon

Seasonal Fruit (V) 9
Mixed Fruit Salad

Homemade Granola (V) 12
Homemade Live Yoghurt, Granola, Peach, Compote, Beaverbrook Estate Honey & Berries

Chia Seed Pot (V) 10
Coconut Milk Chia Seeds with Fresh Berries & Passionfruit Foam

'Burford Brown' Scrambled Eggs & Brioche Toast 12
Loch Duarte Smoked Salmon 20
Autumn Black Truffles 25

Full English 25
Burford Brown Eggs, Pork & Leek Sausage,
Hampshire Bacon, Cherry Tomatoes, Laverstoke Black Pudding
& Portobello Mushrooms

Avocado Toast (V) 12
Pickled Cherry Tomatoes, Homemade Marigold Oil
On Sourdough

Hennessey XO Waffles 18
Hennessey XO Maple Syrup, Hampshire Bacon,
Caramelised Banana & Dorset Clotted Cream

Eggs Benedict 16
Free-range Poached Eggs, Serrano Ham,
Brown Butter Hollandaise & Brioche

Spinach Scramble 18
Burford Brown Scrambled Eggs, Spinach, Fennel & Somerset
Goat's Cheese

SIDES

Half an Avocado, Olive Oil & Sea Salt
Crispy Streaky Hampshire Bacon 4
Pickled Cherry Tomatoes 5
Free Range Pork & Leek Sausage 4
Classic Baked Beans 5
Mixed Seasonal Mushrooms 4
Caramelised Banana 4
4

LUNCH & DINNER

Lunch: 12:00 pm to 3:00 pm

Dinner: 6:00 pm to 10:00 pm

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OTSUMAMI - Small Bites

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|---|----|
| Edamame (v) Sea Salt or Spicy | 5 |
| Padron Peppers (v) Jalapeño Dressing | 10 |
| Daikon Summer Roll (v) Seasonal Leaves, Shiso & Ponzu | 6 |
| Chicken Dumplings Goma Soy & Spicy Garlic Layu | 11 |
| Mushroom Harumaki Truffle Ponzu | 12 |
| Popcorn Shrimp Spicy Mayo & Ponzu | 17 |
| Mixed Vegetable Tempura (v) Ten Dashi | 15 |

SALADA - Salads

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|---|----|
| Beaverbrook Garden Salad (v) Shiso Dressing & Crispy Shallots | 14 |
| Spinach Salad (v) Goma Miso & Crispy Leeks | 15 |
| Seaweed Salad Coastal Seaweeds & Tosazu Foam | 16 |
| Watarigani Tempura Softshell Crab, Shiso & Chive Salad | 17 |
| White Kimchi (v) Shichimi & Ponzu | 7 |
| Tsukemono (v) Selection of Seasonal Pickles | 10 |

NAMA - Raw

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|---|----|
| Toro Tartare Wasabi Soy, Oscietra Caviar & Sanbei | 22 |
| Seared Salmon Carpaccio Yuzu Kosho Soy & Puffed Buckwheat | 14 |
| Yellowtail Usuzukuri Yuzu Miso & Black Truffles | 25 |
| O-Toro Tataki Ponzu, Jangaji Pickle & Shichimi | 29 |

SHIRUMONO - Soup

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|---|---|
| Dobin Mushi Broth (v) Tamari & Lime | 9 |
| Miso Soup (v) Tofu, Spring Onion & Wakame | 6 |

YASAI - Vegetables

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|--|----|
| Nasu Sunimono (v) Roasted Aubergine & Candied Pecans | 10 |
| Cauliflower Tempura (v) Pickled Jalapeño Miso & Sesame | 12 |
| Homemade Tofu (v) *served cold Toasted Buckwheat, Sweet Soy & Spring Onion | 10 |
| Tenderstem Broccoli (v) Spicy Lemon Miso | 11 |
| Hispi Cabbage (v) Sake Kombu & Winter Truffles | 12 |

**BEVERAGES**

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|----------------------|----|
| VIRGIN CAESAR | 9 |
| BLOODY CAESAR | 15 |
| JUICES | 5 |
| Orange | |
| Apple | |
| Pink Grapefruit | |

FRESH PRESSED JUICES

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|--|---|
| C Vision | 7 |
| Carrot, Orange, Ginger, Lime, Turmeric | |
| California Sun | 7 |
| Green Apple, Ginger, Lemon, Turmeric | |
| Vital Greens | 7 |
| Red Apple, Cucumber, Celery, Romaine Lettuce, Spinach, Mint, Ginger | |

COLD PRESSERD IMMUNITY SHOTS

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|---|-----|
| Clarity Ginger, Lemon | 3.5 |
| Immunity Turmeric, Green Apple, Ginger, Lemon, Black Pepper | |
| Energy Matcha, Green Apple, Lemon, Guarana | |

SELECTION OF INFUSIONS

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|---------------------|---|
| Lemongrass & Ginger | 5 |
| Peppermint Infusion | |
| Nile Chamomile | |
| COFFEE | 5 |
| Espresso | |
| Macchiato | |
| Flat White | |
| Cappuccino | |
| Latte | |
| Americano | |

