

Japanese Prawn Crackers – Seaweed Salt – House Yakiniku Dipping Sauce	5
RAW	
Caviar	30
Add 10g Exmoor Royal Beluski Caviar to any Dish	
Salmon	16
Spicy Red Yuzu Organic Salmon – Crispy Sushi Rice – Nori and Mustard Greens	
Sashimi	15
Isle of Uig Halibut – 2 Year Barrel Aged Soy	
Sea Bass	15
Sea Bass – Urfa Chilli – Cucumber – Passion Fruit	
Today's Oyster	4each
Natural or Tomato Yuzu Ponzu or Tentsuyu Dressing	
SMALL PLATES	
Scallops	18
Japanese Scallops Roasted in a Togarashi and Ponzu Butter	
Prawn Toast	16
Fried Open King Prawn Sando 'Okonomiyaki'	
Asparagus	16
Grilled Spillmans Asparagus – Crispy Furikake Egg – Ponzu Brown Butter	
Tiger Prawns	16
BBQ Tiger Prawns – Yuzu, Chili, and Ume Vinegar Dressing	
Quail	15
Crispy Fried Quail – Wild Garlic Emulsion and Shisho	
Pork Belly	14
Crispy Pork Belly – Galia Melon – Pickled Watermelon – Mint and Chili Salad	
Broccoli	12
BBQ Broccoli – Gomae Dressing – Spicy Pumpkin Seeds	
Miso Soup	12
Shimeji Mushrooms – Butternut Squash – Wakame – Tofu – Roasted Sesame Oil	
Crispy Rice	12
Crispy Sushi Rice – Avocado – Pickled Jalapeno	
KARAAGE	
(Small Pieces of Meat, Fish or Vegetables, Marinated and Deep Fried Until Crispy)	
Please Choose from the Following	
Momofuku Style' Japanese Fried Chicken and 10g Exmoor Royal Beluski Caviar	35
Mirin and Miso Marinated Chicken Thighs	12
By the Bay Oyster Mushroom	12
KUSHIYAKI	
(Skewers Grilled over Binchotan Charcoal and Glazed with House Tare)	
Please Choose from the Following	
Grilled Japanese Scallops – Wakame and Chives	18
Yorkshire Free Range Duck 'Tsukune' – Yakiniku BBQ Sauce	15
Chicken Thigh and Green Onion – Yakiniku BBQ Sauce	13

LARGE PLATES

Steak

Grilled 45 Day Dry Aged Yorkshire Beef with Japanese Green Peppercorn Sauce	
500g Chateaubriand of Beef (For Two Guests)	80
450g T-Bone Steak	50
200g Fillet Steak	48
Crab Rice	35
Stir Fried Spicy Crab Rice 'Takikomi Gohan' – Baked Organic Loch Duart Salmon	
Stir Fry Udon Noodles	35
Udon Noodles – Prawns, Japanese Scallops and Mussels – Shitake and Oyster Mushrooms	
Cod	30
Miso Marinated Baked North Sea Cod – Spinach with Sesame Dressing	
Donburi Rice Bowl	30
Sambal Braised Blade of Cumbrian Beef – Steamed Jasmine Rice – Kimchi	
Pork	28
BBQ Middlewhite Pork – Maitake Mushrooms – Green Onions and Ginger	
Tonyu Ramen	26
Chasu Pork – Soba Noodles – Shitake – Arlington White Egg	
Chicken	26
Crispy Fried Chicken Katsu – Cabbage Salad – Katsu Curry Sauce	
Tofu Tonyu Ramen	22
Tofu – Soba Noodles – Shitake – Arlington White Egg	
Aubergine	20
Grilled Miso Aubergine Nasu Dengaku	

SIDE ORDERS

BBQ Padron Peppers with Japanese Seven Spice	8
Steamed Edamame – Yuzu Chili Salt	7
Tater Tots – Kewpie – Sweet BBQ Sauce – Furikake – Crispy Onions	6
Kimchi	5
Wakame Seaweed Salad	5
Green Beans – Choi Sum – Spicy Lemon Dressing	5
Jasmine Rice	2
Snow Cabbage Salad – Spicy Lemon Dressing	5

DESSERTS

Valrhona 70% Chocolate Mousse – Miso Caramel – Hazelnuts and Sesame	13
Ginger Crème Brûlée – All Butter Shortbread	12
Yuzu-Soaked Sponge – Lemon and Yuzu Curd – Cheesecake Mousse	12
Lemongrass Panna Cotta – Marinated Lychees and Mint	12
Sable and Ice Cream of New Forest Strawberries	12
3 Assorted Macaroons	6
Handmade Chocolates – Yuzu – Lychee and Rose	5

We have taken the step of adding a discretionary 7.5% service charge onto your bill; all contributions go to the team with a donation to a local charity. If for any reason you prefer not to contribute, just ask a member of the team.

Geko offers a fresh take on spa dining, blending wellness, flavour, and connection in a calm, contemporary setting. Inspired by the principles of balance and simplicity, our Japanese-influenced menu features vibrant small and large plates—from karaage and kushiyaki to ramen and donburi—crafted to nourish the body and delight the senses. Whether you're sharing with others or enjoying a peaceful solo moment, every dish is designed to support relaxation, discovery, and mindful indulgence.