

Served sharing-style - one dish recommended for 2-4 guests.

CHOTTO
MATTE

FESTIVE MENU

Tomahawk (1000gr) £75.00
Red and yellow anticucho, truffle teriyaki

Wagyu Udon Carbonara £35.00
A5 Japanese wagyu beef, udon noodles,
crispy bacon, Aji Amarillo

Truffled Lobster £85.00
Asparagus, king oyster mushrooms, yuzu truffle,
orange tobiko caviar

CHAMPAGNE *by the glass*

NV Pommery, Royal, Brut, Reims, France £20.00
Chardonnay-led | Citrus | Light | Toasty |
| Elegant | Balanced

NV Pommery Brut Rosé, Reims, France £22.50
Dry | Red Berries | Soft | Mousse | Elegant | Floral

CHAMPAGNE *by the bottle*

NV Pommery, Royal, Brut, Reims, France £115.00
Chardonnay-led | Citrus | Light | Toasty |
| Elegant | Balanced

NV Pommery Brut Rosé, Reims, France £130.00
Dry | Red Berries | Soft | Mousse | Elegant | Floral

V vegetarian

VG vegan

GF gluten free

Guests with allergies and intolerances should make a member of the team aware before placing an order for food and beverages. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk. Prices include VAT at the current rate and a discretionary service charge of 15% will be added to your bill.

