

graduation sharing menu

£40.00 (per person)

Edamame VG GF

Sea salt

Miso Soup GF

Tofu, spring onion, wakame, bonito

Spicy Tuna Crispy Sushi GF

Tuna tartare, Peruvian chilli

Sea Bass Ceviche GF

Leche de tigre, chive oil, sweet potato,
Peruvian corn, coriander

Prawn Tempura

Chopped chives, spicy Huacatay salsa

Pollo Den Miso GF

Miso marinated chicken, carrot,
daikon, yellow chilli yoghurt

Furikake Arroz Blanco VG GF

Steamed rice, nori, sesame

Milk Soft Serve Ice Cream V

Toasted almonds, chocolate sauce

V vegetarian

VG vegan

GF gluten free

Available Monday-Friday exclusively during university graduation weeks. 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.

graduation vegetarian sharing menu

£35.00 (per person)

Edamame VG GF
Sea salt

Yasai Miso Crispy Sushi VG GF
Picante miso vegetables, takuan, shiso cress

Lychee Ceviche VG GF
Leche de tigre, chive oil, sweet potato,
Peruvian corn, coriander

King Oyster Mushroom Tostadas VG GF
Pulled mushroom, smoked Aji Panca,
guacamole, lime, coriander

Nasu Miso VG GF
Miso aubergine, apricot, puffed soba,
sesame seeds

Truffled Mushroom Rice V GF
Japanese mushrooms, rich egg yolk,
queso fresco, parmesan, chives

Truffled Avocado Roll V GF
Cucumber, sesame seeds, yuzu truffle soy

Milk Soft Serve Ice Cream V
Toasted almonds, chocolate sauce

V vegetarian
VG vegan
GF gluten free

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