

CHOTTO

MATTE

X



graduation sharing menu

£40.00 (per person)

Edamame **VG GF**

Sea salt

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

ADD ON:

Wagyu Sirloin (140g) **GF**

Japanese grade A5 Wagyu
beef, truffle teriyaki jus

£150.00pp

Pommery, Brut Royal, Champagne, France, **NV**

£130.00

Pommery, Brut Rosé, Champagne, France, **NV**

£145.00

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 13.5% will be added to your bill.

CHOTTO
MATTE

X


CHAMPAGNE
POMMERY
A REIMS FRANCE

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

Yasai Kakiage V

Corn Fritters, avocado, green beans,
dashi glaze

Mushroom Donburi V GF

Fried rice, red and yellow anticucho

Truffled Avocado Roll V GF

Cucumber, sesame seeds, yuzu truffle soy

Milk Soft Serve Ice Cream V

Toasted almonds, chocolate sauce

ADD ON:

Pommery, Brut Royal, Champagne, France, NV £130.00

Pommery, Brut Rosé, Champagne, France, NV £145.00

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