



RESTAURANT · BAR · BRASSERIE

## SUMMER MARKET MENU

Four course tasting menu and an aperitif 39

### COCKTAILS

#### Kyoto Mule

Haku vodka, lime juice, London Essence  
Company Ginger Beer

#### Tokyo Highball

Toki whisky, London Essence Soda Water,  
apple, mint

Scallop taramasalata, whipped Brie and kumquat marmalade,  
mushroom éclair

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Citrus-cured salmon, black garlic emulsion, seaweed tartar,  
radish and bread crisps

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Slow-cooked lamb rump, pea purée, goat's curd, artichoke

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Peach tart, lemon verbena ice cream



(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that nuts are used in our kitchen. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.