

# Wine & Sushi

A set menu of culinary adventure combining the delicate art of sushi with the refined flavours of wine.

We are very sorry, but we're not able to offer substitutions for any of our menu dishes or ingredients.

## SASHIMI

sea bass / salmon

### PAIRING

koshu, kayagatake, grace wine, yamanashi prefecture, 2021

## NIGIRI

hamachi / chu -toro

### PAIRING

chardonnay blend, symbiose, bratanov, south sakar, 2021

## HOSOMAKI

o - toro / spring onion

### PAIRING

cinsault, lievlander, coastal region, south africa, 2020

Available from 12noon to 6pm, Thursday to Saturday. Should you have any dietary requirements or allergens, please do inform our team. A discretionary service charge of 12.5 % will be added to your bill. All prices are in £ Sterling and inclusive of VAT at the current rate.

