

chef's suggestion in july

dinner course of the month

- ◆ **confit oyster on leaf salad with citrus soy dressing**
- ◆ **a selection of three kinds of seasonal fresh raw fish (sashimi)**
- ◆ **crispy fried stone bass with red onion sauce**
- ◆ **japanese style grilled ibelian pork, accompanied with rice, miso soup and pickles**

if you prefer sushi, assorted nigiri-sushi and rolled sushi, these are available at an additional charge of £10 per person

- ◆ **home made sesame panna cotta & strawberry and condensed milk granita**
or
afogato(vanilla ice cream in espresso coffee)
or
assorted fruit

£ 38

a la carte of the month

confit oyster on leaf salad with citrus soy dressing	£6.80
crispy fried stone bass with red onion sauce	11.30
japanese style grilled ibelian pork	14.80

*a service charge(12.5%) will be added to all bills.