
PLANT BASED MENU

By Masaki Sugisaki and Ian Marber

Ian Marber

One of the best-known and well-regarded nutritionists in the UK, Ian is a best-selling author, award winning health writer and food expert and coeliac disease advocate, known for his practical and balanced approach.

Cold Shuko

Chilled edamame soup 5.5

Pea shoots, wasabi caviar, peas, tamari-pistacchio, chive oil

Spring garden salad with Umbrian truffle 14

Grumolo, radicchio rose, castel franco, heritage carrots, rainbow radish, peas, truffle vinaigrette

French bean salad 8

Soy cheese, peas, white balsamic miso vinaigrette

Hot Shuko

Tofu steak 14

Asparagus, lotus root chips, peas, spiced sweet and sour soy

Soba risotto 19

Umbrian black truffle, assorted mushrooms, peas

Inaniwa udon noodle 14.5

Japanese mushrooms, wakame seaweed, peas, shichimi pepper, fried tofu

Dessert

Aisu-Monaka 7

Yuzu and strawberry sorbet, crispy rice cracker "Monaka"

Pavlova 8

Grapefruit and wasabi sorbet, adzuki bean, shine muscat grape

