

SUNDAY

Nº 131

Gluten free options are available for most of our dishes, please ask your server.

BAO BUNS

Katsu Chicken 12.50  
Pickled Cabbage & Curry Sauce

Asparagus & Carrot Kakiage (V) 7.50  
Sriracha Mayo

Chinese Barbecue Pork Belly 8.50  
Pineapple Relish

SUSHI / SASHIMI

Salmon Nigiri 12.50  
Lightly Seared, Ponzu Caviar  
& Truffle Yuzu Miso Sauce

Seabass Tempura Roll 13.50  
Miso Sauce

Tempura Soft Shell Crab Roll 14.50  
Avocado, Cucumber, Yukari & Garlic Wasabi Mayo

Salmon Sakura 14  
Organic Salmon Sashimi Flower, Tosazu Sauce,  
Sake & Mirin Vinegar

Sashimi Platter 18  
Organic Salmon, Tuna, Seabass, Hamachi (12 Pieces)

STARTERS

Edamame Bean Bowl 6  
Sea Salt Flakes

Shiitake Mushroom & Spring Vegetable Broth (Pb) 11  
Silken Tofu, Ginger & Chilli  
(Add Vermicelli Noodles 1.50)

Yellowfin Tuna Tartare 13  
Black Sesame, Soy, Avocado, Mango & Wasabi Tobiko

Korean Beef Tartare 13.50  
Diced Beef Steak, Kimchi, Baby Gem & Crispy Rice Noodles

Avocado Hummus (Pb) 11  
Pea Shoots, Smoked Paprika & Toasted Seeds

Cornish Rock Oysters 4 Each  
Thai Red Chilli Nam Jam, Crispy Onion & Coriander or  
Classic Shallot & Red Wine Vinegar

ROASTS

Rare Breed Pork Loin  
Cracking & Apple Sauce  
19

Slow Roast Sirloin  
of Ruby Red Beef  
Yorkshire Pudding & Horseradish  
20

1/2 Castlemead Free Range Chicken  
Pigs in Blankets & Bread Sauce  
19

All served with Roast Potatoes, Seasonal Veggies & Leek & Celeriac Gratin

MAINS

Pan Seared Seabass 19.50  
Tiger Prawns, Laksa Flavoured Rice  
& Crispy Kale

Ashdale Farm 100z Sirloin 24.50  
Pleasantly Marbled 30 Day Aged Steak,  
Miso Butter & Fries

Chinese Barbecue Aubergine (Pb) 15  
Crispy Tofu, Spiced Carrot Purée  
& Pan Fried Pak Choi

Miso Glazed Salmon 22.50  
Chilli Fried Pak Choi, Edamame,  
Spring Onion & Sesame

131 Crispy Aromatic Duck 18.50  
Steamed Rice, Soy & Sesame Sauce

Risotto Tartufo  
con Parmigiano (V) 22.50  
Black Truffles & Parmigiano-Reggiano

Pistachio Crusted Lamb Cutlet 23.50  
Celeriac Purée & Madeira Sauce

Red & Yellow Chicory Salad (Pb)  
French Mustard Vinaigrette

Raw Vegetable Salad, Spicy Soy Dressing (Pb)

Avocado & Olive Oil (Pb)

Coconut Steamed Rice (Pb)

Fries or Sweet Potato Fries (Pb)

SIDES  
4.50

Wilted Spinach (V)

(Add Dips - Wild Garlic Mayo, Hazelnut Mayo 1.5 each)

Truffle, Parmesan & Parsley Fries (V) 6.50

V - Vegetarian, Pb - Plant based

Please inform your server of any allergies or intolerances before making your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information can be provided upon request. Please note a discretionary optional service charge of 12.5% will be added to your bill.