

KOTA

OYSTERS

Crispy potato wrapped, seaweed emulsion, purslane	5.00
Natural with rhubarb ginger mignonette, horseradish crème fraîche	4.50

TASTING MENU 60

Bread with Kota house butter

Course 1

Mackerel tartare - escabeche, squid ink tostada

or

Beef Tartare - marrow bone, shemeji, gochujang

Course 2

Crab Raviolo - spicy bisque, sea vegetables

or

Cider braised pork cheek - parsnip purée, soy master, crispy shallots

Course 3

Rockpool 2025 - dashi, mussels, cockles

or

Duck 2025- duck breast, duck croustillant, root vegetables

Course 4

Blue cheese ice cream - pear, port, black walnuts, digestive

or

Apple crumble - soft serve, apple compote, salt miso caramel, apple crisps

or

Chocolate Budvar - chocolate crèmeaux, puff barley, hops syrup

SIDES 5.00

Seasonal organic vegetables

Fries

Organic leaves

ALLERGENS - please speak to our team if you have any dietary needs
An optional service charge of 12.5% will be added to your bill, all of which goes to our team