

Oysters - £3.75 each

Tempura with baby gem, wasabi tartare, pickled cucumber
Natural with rice wine cucumber granita, ponzu vinegar

Amuse Bouche & Homemade bread

Caramalised butter

Seared Falmouth Bay scallops

Miso cauliflower puree, pork belly, apple ginger dressing, hazelnuts
2015 Marama Sauvignon Blanc Organic, Seresin Estate. New Zealand – Marlborough

Pigeon

Pigeon breast, beetroot, parsnips, fig hoisin, puffed wild rice, brussel leaves, bacon
2017 Casa da Passarella, Portugal

Cod

Mussels, clams, apple, curry shellfish sauce
2017 Vermentino, Les Archeres, Languedoc, France

Duck

Duck croquette, tamarind orange teriyaki, carrot star anise puree, pickled shitakes
2017 Zweigelt, Vom Haus, Pfaffl

Apple Doughnut

Rhubarb compote, rhubarb sorbet, custard, toffee apple sauce
2017 Sticky End, Noble Sauvignon, New Zealand

Blue Cheese Ice Cream

Poached pear, candied walnuts, digestive tuile
2017 Late Harvest Tokaji Katinka, Patricius Hungary – Tokaji

Chocolate Petit Fours

Sides £4 - Seasonal greens in seaweed butter / home cut fries / mashed potato

6 course Tasting Menu £60 / 4 course £40 / Wine Pairing £32.50 / £26.00

Also please do let us know if you are pressed for time as at Kota we like our customers to have a leisurely meal.

** Tables of 6 or more will have an optional 10% service added to the bill, Thank you **