

Oysters - £3.75 each

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

Amuse Bouche & Homemade bread

Miso butter

Dressed Crab

Tomato consommé, heritage tomatoes, Bloody Mary granita, basil
2015 Marama Sauvignon Blanc, Seresin Estate - Malborough, New Zealand

Falmouth Bay Scallops

Cauliflower miso puree, apple, pork belly, soy ginger dressing
2018, Riesling, Chateau Ste Michelle - Columbia Valley, USA

John Dory

Chicken wing, tempura mussel, crab bisque
2017 Chardonnay, Les Mougeottes IGP Pays d'Oc - France

Or

Lamb

Loin, shoulder & sweetbread, peas, courgette, black garlic, mint
2013, Hawkes Bay, Syrah - New Zealand

Strawberries

Strawberry & white chocolate mascarpone, Pimms jelly, white chocolate macaroons, basil
2019 Amaru Torrontes Rose, El Esteco - Argentina, Salta

Or

Blue Cheese Ice Cream

Poached pear, candied walnuts, digestive tuile
Graham's 10-year-old reserve Tawny Port

Chocolate Petit Fours

Sides £4 - Seasonal greens in seaweed butter / home cut fries / Cornish new potatoes
6 course Tasting Menu £60 / 4 course £40 / Wine Pairing £35.00 / £28.50

Please note that if you wish to enjoy our Tasting Menu, the whole table is required to.

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 **