

COLD SHUKO

Wagyu fillet steak tartare (A5, Tajima, Japan) *N25 Almas reserved caviar, smoked bone marrow aioli, soba crostini* **49** **RF**

SHUKO

Robata grilled duck breast (Gressingham, Ipswich) *Confit duck leg, port wine Tamari soy, Japanese plum sauce* **26** **LS/IS**

A4 Japanese Wagyu sirloin steak (150g, Tajima, Japan) *Haccho-miso peppercorn sauce* **98** **RF**

74 days aged English Wagyu sirloin steak (150g, Earl Stonham, Suffolk) *Wasabi butter* **134** **LS**

SUSHI ROLL

Potted spider crab open sushi roll (Newquay, Cornwall) *N25 Almas reserved caviar, yuzu soy* **28 (6 PIECES)** **LS/IS**

Kani chirashi sushi *King & Cornish Spider Crab, truffle infused ikura, winter truffle* **29** **IS/W/S**

ENGLISH WAGYU – BEEF		BRITISH ISLES	
	UK SEASON <i>Summer</i>		
CREETING ST. MARY, SUFFOLK			
REARED BY SPECIALIST FARMERS			
<i>Wagyu cattle are sustainably raised on a 600-acre farm</i>			
We are proud to use English Wagyu at Dinings SW3, chosen for its deep and complex flavours and exceptional marbling and perfect for our beef sliders. Reared by specialist farmers at Earl Stonham Farms in the Suffolk countryside, who are dedicated to sustainably raising cattle and producing beef of outstanding quality. The farms have been designed specifically for the cattle's well-being, with abundant summer grazing and crops grown for nutritious winter feeding.			
<i>Locally sourced</i> LS	<i>In season</i> IS	<i>Organic</i> O	<i>Wild</i> W
<i>Sustainable</i> S	<i>Environmentally friendly</i> EF	<i>Under rated</i> UR	<i>Rare find</i> RF