

CLEVER POLLY'S

Chef's Menu 70pp

steamed bread, karasumi, brook trout roe
&
spanner crab, nori & hazelnut tart

sea bream, daikon, snowpea

shimeji mushroom, chestnut, ginkgo, greens

duck, miso consommé, kohlrabi, rapa

melon, sake, matcha

sencha, soy, sesame, grilled grapes, sorrel

+ beverage pairing 120pp

+the road less travelled 145pp

please let us know if you have any dietary requirements and we
will do our best to accommodate your needs.