

THE BULL

Supper Club: Dinings SW3

Wednesday 20th May 2026

Koji Cured Venison Tartare

Charred Beans, Nori Crostini, White Balsamic Miso

Hand Dived Scallop

Wasabi Salsa, Monk's Beard, Yuzu Oil

Kombu Cured Chalk Stream Trout

Heritage Tomato, Trout Roe, Tomato Buttermilk, Wasabi Oil

Sake Lee Marinated Cornish Red Chicken Breast

Yuzu Sabayon, Alexander Buds Miso, Sea Kale

In-House Dry Aged Bluefin Tuna 2 Ways

Akami, Chutoro, O-Toro, Akazu Sushi Rice, Tsukuri Soy Sauce

Toro Tartare, Spring Onion, Roasted Sesame Soy

British Wasabi

Premium Kyoto Uji Matcha & White Chocolate Ice Cream

Roasted Brown Rice, Puffed Buckwheat & White Chocolate Disc

Monaka Rice Cracker

