

# “mu”

£

grilled shishito, yuzu salt (v)	5
delica pumpkin skewers (v)	6
fried aubergine, white miso (v)	8
beef tartare, toasted nori	9
braised pork belly, mustard	9
yellowtail, yuzu & pomegranate	10
scallop skewers, yuzu koscho	11
nikiri glazed tofu, wafu salad, daikon & carrot (v)	16
pork tonkatsu, white cabbage, pickles & brown sauce	18
hake tempura, wasabi & english peas	22
smoked salmon teriyaki, juntoro & parsnip crisps	24
black cod, miso	28
dry aged dexter beef rump, tobiko	28
baby gem, miso & panko (v)	6
beetroot, gomadare & radish (v)	7
oyster mushrooms, garlic & soy (v)	8
steamed rice (v)	3
nori fries (v)	4
crème brûlée	8

*an optional 12.5% service charge is shared equally among our staff.  
an optional £8 per person live music charge is paid directly to our musicians.*

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## *bubbles*

cantina bernardi, flor de cassia frizzante tappo (veneto) - £6/28

domaine maupertuis, pink bulles (auvergne) - £10/50

## *white*

château saint-cyrgues blanc 2020 (rhône) - £6/28

hacienda grimon, sauvignon blanc 2020 (rioja) - £7/£35

montenidoli, vernaccia di san gimignano 2020 (tuscany) - £10/50

## *november's special*

domaine naudin-ferrand, le clou 34' 2019 (burgundy) - £12/65

## *pink*

valerie courreges, le vent dans les voiles (provence) - £9/45

casa balaguer, el rosado de padilla 2021 (alicante) - £9/45

## *orange*

fattoria di vaira, vincenzo bianco (molise) - £8/40

patrick sullivan, jumping juice orange 2021 (victoria) - £10/50

## *red*

moulin de gassac classic rouge 2020 (languedoc) - £6/28

domaine du cros, lo sang del pais 2019 (aveyron) - £7/35

les cadoles, mâcon rouge marcel 2018 (burgundy) - £9/45

## *november's special*

château clos fontaine, francs côtes de bordeaux 2015 (bordeaux) - £10/50

## *sweet*

alfredo maestro, la cosa 'the thing' 2020 (alicante) - £9/75ml