

<i>House Pickles (V)</i>	7
<i>Sourdough Bread &amp; Beef Bone Marrow</i>	8
Add On Tuna Tartare £20 Supplement	
<i>Chinese Man in France</i>	8
Prawn Dumpling, Wild Garlic & Mussels Green Juice	
<i>Seasonal Salad (V)</i>	12
Mixed Leaves, Green Goddess, Tomato, Mixed Radish	
<i>French Man in Japan</i>	13
Wild Salmon Eggs, Smoked Cheese, Toasted Almonds & Vegetable Biscuit	
<i>Italian Man in Normandy</i>	18
Parmesan, Steamed Brioche	
<b>Add 10Gr Oscietra Caviar With Your Favourite Dish</b>	25
<i>Temaco = Mexican Taco + Japanese Temaki</i>	
<i>Tuna</i> = Bluefin Tuna, Sushi Rice, Avocado Wasabi	16
<i>Salmon</i> = Tataki Salmon, Sushi Rice, Cucumber, Spicy Mayo	14
<i>Truffle Vegetable (V)</i> = Spring Vegetables, Truffle Dressing, Sushi Rice, Tomato Miso	12
<i>Aces Signature Pressed Sushi</i>	
<i>Salmon</i> = Tobiko, Homemade Kimchi, Spring Onion, Takuan	35
<i>Tuna</i> = Salted Kombu, Pickled Chilli, Negi, Spicy Mayo	45
<i>Tuna+Salmon</i> = Sushi Rice, Negi, Takuan, Tobiko,	38
<i>Trio</i> = Salmon, Tuna & Fish of The Day	45
<i>Tuna Sashimi</i>	18
Smoked Soy Marinated Garlic & Japanese Mustard x4 Slices	
<i>Sashimi Mix</i>	35
Hamachi, Bluefin Tuna, Salmon x2 Each	
<i>Tuna Tartare</i>	25
Steamed Brioche	
<i>"Fish &amp; Chips"</i>	21
Salmon Belly, Bluefin Tuna, Yellowtail	
<i>Mixed Fish Carpaccio</i>	25
Roasted Pepper, Avocado, Marinated Kombu	
<i>30 Gr Oscietra Caviar</i>	125
Brioche, Chips & Sushi Rice	
<i>Beef Steak Daily Cuts – Ask The Chef</i>	from 14.5
Green pepper, Anchovy Sauce, House Pickles, Garlic & Parsley Butter	/100gr
<i>Japanese Man in The Basque Country (V)</i>	19
Mushrooms & Truffle, Quail Egg, Seaweed Bamboo	
<i>Bone Marrow</i>	20
Herb Toasted Sourdough, Tamarind Glaze, Onion Jam, Parsley and Capers Salad	
<i>Roasted Quail &amp; "8 Treasures "</i>	39
Morels, English Asparagus, Truffle, Foie Gras	
<i>Halibut</i>	42
Wild Garlic Mussel Velouté, Lobster Sauce, Jersey Royals & Sundried Tomatoes	
<i>Handcut Seasoned Chips (V)</i>	8
<i>Madagascan Vanilla Crème Pâtissière</i>	14
Almond Caramel Paste, Seasonal & Wild Strawberries, Peanut Parfait, Yogurt	

*Good Food, Good Drinks, Good Vibes - The ACES List.  
Places that inspire us. Friends, chefs, bars.*

*Restaurants: Go eat and drink well!*

Humble Chicken  
Fallow  
Hide  
Row on 5  
The Ledbury  
Da Terra  
Impala  
Singburi  
Legado  
One Club Row  
Hunan  
Zoilo  
The Devonshire  
Dorian  
Oma  
Agora  
Behind  
Mountain  
Sabor  
St. John  
The Good Oak  
Romeo San  
Alta  
Kol

*Bars & Drinking Spots:*

Tayer + Elementary  
The Dover  
Bar Termini  
Seed Library  
Swift  
Three Sheets  
Martino's

*More to come soon...*

*ACES*  
FOOD CRAFT



## *Tasting Menu*

### *French Man in Japan*

Wild Salmon Eggs, Smoked Milk, Toasted Almonds, Red Pepper & Lemon

### *Chinese Man in France*

Prawn Dumpling & Mussels Green Juice

Temaco = Mexican Taco + Japanese Temaki  
Bluefin Tuna, Sushi Rice, Avocado, Wasabi

### *Italian Man in Normandy*

Parmesan, Steamed Brioche

### *Japanese Man in The Basque Country*

Mushrooms & Truffle, Quail Egg, Seaweed Bamboo

### *English Man in Edo*

Salmon Belly, Hiramasa, Bluefin Tuna

### *Roasted Quail & "8 Treasures"*

Morels, English Asparagus, Truffle, Foie Gras

### *Madagascan Vanilla Crème Pâtissière*

Almond Caramel Paste, Seasonal & Wild Strawberries, Peanut Parfait, Yogurt

110

Please inform us of any dietary requirements | Some foods may be served raw or unpasteurised

All prices inclusive of VAT | A discretionary service charge of 15% will be added to your bill