

# CIRCUS

## CHEF'S TASTING MENU

— Served to share —

### BEFORE

Glass of prosecco

Circus Crackers

Chilli garlic & plumb sauce

Edamame Beans (V)(G\*)

Sea salt & soy mirin. Served on ice.

Farmed Blue Fin Nigiri (G\*)

Kizami wasabi, soy & mirin sauce

Hamachi Sashimi (G\*)

Kizami wasabi, truffle, shallots, garlic & tomato salsa

### SMALL

Lobster Tempura

Truffle aioli & lemon ponzu

Chicken & Coconut Salad (G)

Mint, coriander, red chilli, spring onion  
& lime leaf

Date & Water Chestnut Gyoza (V)

Spinach & red sweet vinegar

Prawn & Chive Dumpling

Egg drop soup & soy mirin sauce

### LARGE

White Miso Black Cod

Pickled baby ginger stem & lime

Teriyaki Duck Breast

Wasabi mash, sweet baby carrots & tempura chive

Korean BBQ Baby Chicken

Bok choy, goma dressing & pickled ginger

— Selection of sides served —

Steamed Bok Choy, soy, ginger & garlic (V)(G\*)

Grilled Courgettes, Truffle tahini dressing (V)(G)

Steamed Jasmine Rice, toasted sesame seeds (V)(G)

### DESSERT

Dessert Bento Box

Lavender & Honey Comb Cone

Coconut dacquoise, Yuzu parfait, spiced mango  
& pear parfait (G)

Banoffee pie tart & Vanilla cream (V)

Chocolate & caramel layer cake

(V).....Suitable for vegetarians

(G).....Gluten free

(G\*).....Can be altered for Gluten free



*This menu is subject to change.*

*We operate a very busy kitchen incorporating a high use of nuts, shellfish and ingredients containing gluten so therefore can not guarantee the complete absence of traces of these or any allergens in your food.*

*An optional service charge of 12.5% will be added to your bill.  
£3 per person entertainment charge.*