

CIRCUS

THE GLITTERBALL

— Served to share —

Early dinner tickets, 6.45pm or 7pm - 3 courses
£90 per person

Late dinner tickets, 9.30pm - 4 courses and a glass of champagne
£140 per person

BEFORE (Served to 9.30 bookings only)

Glass of Veuve Clicquot Yellow Label

Circus Sashimi & Sushi selection

Shiso, wasabi & ginger, served on a bed of ice

SMALL

Chicken & Truffle Gyoza

Snow pea, spring onion, water chestnut
& sweet red vinegar

Blow Touched Wagyu Beef Nigiri

Sweet soy & kizami wasabi

Chilli Salt Squid (G)

Sweet chilli, spring onion & birds eye chilli

Prawn Som Tam Salad (G)

Cherry tomato, green beans, papaya, green mango
& toasted peanuts

Abalone Mushroom Ceviche (V*)(G)

Coriander, mint, Cherry tomato, chives & spring onion

LARGE

Caramel Chilli Aromatic Duck (G)

Tamarind, chilli, baby aubergine, baby corn, crispy
sweet basil & wild ginger

Mitsuba Fillet Steak 200G (G)

Caramelized lime, sakura cress & chopped herb
dressing

Miso Black Cod

Pickled baby ginger & lime

Szechuan Tofu Toban Yaki (V*)

Blackened green beans, edamame beans, coriander,
sesame & sweet basil

Selection of sides served

Courgettes & Truffle, Grilled with sesame (V)(G)

Smoked Aubergine, White miso, palm sugar, chipotle
chilli (Ve)

Jasmine Rice, Toasted sesame seeds (V)

DESSERT

Bento Box

Yuzu mousse, coconut lime & green tea biscuit (G)
Dark Chocolate & Cranberry Pot(G)(V*)



(V*).....Suitable for vegans & vegetarians
(G).....Gluten free
(G*).....Can be altered for Gluten free

With special thanks to:



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 other allergens in your food.

Please notify your server of any dietary requirements.