

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.

Hamachi Sashimi (G*)

Kizami wasabi, truffle, shallots, garlic & tomato salsa

SMALL

Sweet Red Prawn Tempura

Lemon ponzu & chilli garlic aioli

Rare Beef Salad (G)

Green nahm jim, mint, coriander & toasted wild rice

Baby Spinach Gyoza (V)

Spring vegetables & lemon ponzu

LARGE

White Miso Black Cod

Pickled baby ginger stem & lime

Black Angus Fillet (G*)

Shiitake mushroom, asparagus & caramel soy

Chilli Plum Baby Chicken

Bok choi, ginger & coriander

— Selection of sides served — Tender Stem Broccoli, Truffle tahini (V*)(G) Jasmine Rice, Toasted white & balck sesame seeds

 $(V^*)(G)$

DESSERT

Dessert Bento Box

Yuzu cheesecake, strawberry compote & crispy passion fruit (V)

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

SPECIAL OCCASION?

Celebrate with our Chocolate Fudge Ice Cream Cake! Cookie dough, brownies, whipped cream & fudge sauce (Serves 4-8)

£50

Served with sparklers & singing

Pre-Order Now!

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.