

The Dark Kitchen

Presents...

HELLO SUSHI

Duck Gyoza £5.95

Deep fried Japanese dumplings with a duck filling and a hoi sin sauce

Vegetable Gyoza (vv) £4.95

Deep fried Japanese dumplings with a vegetable filling and a sweet chilli sauce

Prawn Tempura £7.95

King prawns deep fried in a light tempura batter served with a nori wasabi mayo

Vegetable Tempura (vv) £5.95

Courgettes, broccoli & padron peppers deep fried in a light tempura batter served with a sriracha mayo

Sriracha Tofu Yakitori (vv) £6.95

3 x Spicy tofu skewers with padron peppers, cherry tomatoes & sriracha sauce

Lobster & Crayfish Roll £13.95

Lobster & crayfish tossed in a wasabi mayo in a brioche roll with pickled cucumber and lettuce served with miso & nori butter fries

Inari Zushi (vv) £4.95

Tofu pocket filled with sushi rice seasoned with wasabi nori salt, coriander, lime and topped with pickled red onions

Tuna Nigiri (3 pieces) £5.95

Salmon Nigiri (3 pieces) £5.95

Watermelon "Tuna" Nigiri (vv) (3 pieces) £4.95

Oyster Mushroom "Calamari" Nigiri (vv) (3 pieces) £4.95

Kimchi & Pickled Shiitake Mushroom Cali Roll (vv) (4 pieces) £5.95

Chicken Katsu Cali Roll (4 pieces) £5.95

Spicy Tuna Cali Roll (4 pieces) £5.95

Char Sui Cali Maki Roll (4 pieces) £5.95

Tempura Prawn & Avocado Maki Roll (4 pieces) £6.95

Tempura Broccoli & Miso Pickled Pear Maki Roll (vv) (4 pieces) £4.95

Tuna // Avocado // Mango Poke Bowl £12.95

Kimchi // Miso Pickled Pear // Avocado Poke Bowl (vv) £10.95

Sushi Plate (2 people to share) £16.95

2x prawn maki / 2x spicy tuna cali / 2x katsu cali / 2x tuna nigiri / 2x char sui maki served with pickled ginger & fennel

Vegan Sushi Plate (vv) (2 people to share) £15.95

2x inari zushi / 2x watermelon "tuna" nigiri / 2x oyster mushroom "calamari" nigiri / 2x tempura maki / 2x kimchi cali rolls served with pickled ginger and fennel on the side

Sushi Platter (4 people to share) £28.95

3x tuna nigiri / 3x salmon nigiri / 3x spicy tuna cali rolls / 3x katsu cali rolls / 3x prawn maki rolls / 3x char sui maki rolls served with pickled ginger & fennel on the side

Vegan Sushi Platter (vv) (4 people to share) £25.95

4x inari zushi / 3x watermelon "tuna" nigiri / 3x oyster mushroom "calamari" nigiri / 4x tempura broccoli maki rolls / 4x kimchi cali rolls served with pickled ginger and fennel on the side

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Presents...

BAE BURGERS

All of our Bae Burgers are 100% plant based and are served with fries on the side.

Bae-sic Burger £10.95

Beyond meat free burger served on a vegan brioche bun with onion, pickles, ketchup, mustard

Bae-sic Cheeseburger £11.95

Beyond meat free burger served on a vegan brioche bun with onion, pickles, ketchup, mustard & cheese

Bae-yond Burger £11.95

Beyond burger on a vegan brioche bun with ketchup, mustard, mayo, 'Greens for Good' lettuce, tomato, onion & pickles

Bae Mac £12.95

Beyond meat free burger served on a vegan brioche bun with onion, pickles, "Greens for Good" lettuce, double cheese & Bae Mac sauce

Maple Bae-con Cheeseburger £12.95

Beyond meat free burger served on a vegan brioche bun with onion, pickles, ketchup, mustard, mayo, cheese & maple glazed "bacon"

Bae-yonce Burger £12.95

The Queen Bae of all of the Bae Burgers. Beyond burger, cheese, onion relish, ketchup, mustard, 'Greens for Good' lettuce, pickles & our secret Queen Bae sauce served on a vegan brioche bun

Bae-BQ Burger £11.95

Beyond burger on a vegan brioche bun, BBQ sauce, applewood smoked cheese, crispy shallots, 'Greens for Good' lettuce & mayo

Burn Bae-by Burn Burger £11.95

Beyond meat free burger served on a vegan brioche bun with jalapenos, pickles, "Greens for Good" lettuce, tomato, crispy shallots, scotch & mango salsa, chiptole mayo & cheese

Bae-jing Burger £12.95

Beyond meat free burger served on a vegan brioche bun with pickled cucumber, "Greens for Good" lettuce, sriracha mayo, hoi sin ketchup & cheese

Sides

Plain Fries £2.95

Samurai Fries £4.95

Nori & Miso Butter Fries £4.95

Asian Greens £5.95

House Pickles £2.50

Kimchi £3.95

Dips £1.50

BBQ / Sriracha Mayo / Garlic & Herb / Sweet Chilli / Hoi Sin Ketchup



We use Greens for Good lettuce in some of our burgers, sushi and our asian greens. GFG are locally produced in the Baltic Triangle using vertical farming techniques creating food that is good for people and grown in ways that are good for the planet. Please click the QR code for more about their amazing story.

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Presents...

Desserts X Cocktails

Churros £3.95

with black sesame custard

Churros £3.95

with biscoff sauce (vv)

Pornstar Cheesecake £7.95

served with a shot of prosecco on the side

TDK Sundae £7.95

Vegan version is also available

Raspberry & Chocolate Brownie £5.95

with Cheshire Farm coconut ice cream



'Zest' Blood Orange Bellini £7.95

Liverpool Zest Blood Orange Limoncello topped with prosecco

The Pink Pornstar £8.95

Absolut vanilla vodka, William Fox passionfruit syrup, grenadine, pineapple juice, edible glitter served with rose prosecco on the side

'Zest' Limoncello Frozen Daiquiri £6.95

Liverpool Zest Limoncello, fresh lime juice, white rum served slushie style

Aperol Spritz £6.95

Aperol, soda water, prosecco and fresh orange

White Peach Negroni £7.95

Peach liqueur, Lillet Blanc, Bombay Sapphire Gin, fresh orange & lemon

Victorias Secret £7.95

Eristoff vodka, strawberry liqueur, Chambord black raspberry liqueur, cranberry juice & fresh strawberries

T & T £6.95

Calle 23 Blanco Tequila, fresh lime & Ting grapefruit soda

Hoola Hooch Iced Tea £7.95

Eristoff Vodka, Malibu, Bacardi Spiced Rum, triple sec, fresh lime topped with Hoola Hooch

Rhubarb & Elderflower Fizz £6.95

Whitley Rhubarb & Ginger Gin, St.Germain elderflower liqueur, fresh lime and elderflower tonic