

FOOD

We encourage you to indulge like an emperor and enjoy sharing menu.
We suggest 2-3 skewers per person plus snacks and sides.
Food comes as soon as it is ready, to provide you with continues flow.

SNACKS

Prawn Crackers and Dip - 3.00

Lime leaf and sweet soy

Garlic Nuts (VG) - 3.00

Smoky garlic roasted cashews and peanuts

Tempura Cauliflower (VG) - 5.00

Chilli jam mayo

Grilled Cheese (V) - 5.50

Crispy bean curd, mixed cheese, spicy tomato powder and cherry tomato

Korean Fried Chicken - 6.50

Gochujang ketchup

Crispy Squid - 7.00

Salted egg aioli, chilli and curry leaves

Prawn Tempura - 7.50

Chilli fish sauce and lime

Char Siu Tofu (VG) - 4.00

Crispy rice, green chilli and celery cress

Mini Siu Mai Bao - 6.50 each

Pork and prawn patty, tobiko mayo, pickled shitake mushroom, miso butter, lettuce, spring onion

Mini XO Black Pepper Bao - 7.00 each

British sirloin, spring onion, crispy shallots, and lettuce

or Beyond Meat patty (VG)

SKEWERS

Mushroom (VG) - 3.30

Teriyaki, tempura balls, micro shiso

Tiger Prawn - 5.50

Sweet basil, spicy smoked citrus white soy

Scallop and Seabass Fish Cake - 4.00

Lemongrass, lime leaf, spicy fish sauce

Shiro Koji Pork - 4.00

Belly, baby leek, sweet miso mustard

Chicken - 3.70

Peanut sauce, cucumber, pickled onion, coriander

British Lamb - 4.20

Peanut sauce, cucumber, pickled, onion, coriander

British Beef Sirloin - 5.00

Umami salt, house L&P sauce

SIDES

House Pickles (VG) - 2.50

Selection of seasonal veg and fruit pickled

Seasonal Vegetable (VG) - 6.00

Peanut sauce, pickled onion, green chilli, coriander

Tender Stem Broccoli (VG) - 5.60

Spicy sambal

Dirty Rice - 7.00

Burnt butter, mixed onions, soy egg yolk, chicken skin miso

vegetarian option available (V) - 6.80

Mala Chips (VG) - 7.00

Sichuan mushroom sauce, sesame mayo, pickled and spring onion, chilli and celery

SWEETS

Yuzu Meringue Cheesecake (V) - 7.00

Crunchy vanilla meringue, yuzu curd and gel, rich cheesecake filling, burnt butter oat biscuits and sansho pepper

Super Soft Soy Panna Cotta (VG) - 7.00

Orange miso caramel, caramelized soybean and nectarine

(V) = Vegetarian (VG) = Vegan

Please let our team know if you have any allergies or dietary requirements, before placing your order.

A discretionary 12.5% service charge will be added to your bill.

TALISMAN COCKTAILS

Drinks to get you started and stimulate the appetite. Great before and during meal.

AWAKENERS

All 9.50

Talisman Bellini #1

Juicy peach, tangy raspberry, sweet vanilla topped with refreshing Prosecco



Ghost Negroni

Beefeater London Dry gin, gentian root liqueur, Japanese sake and white vermouth



Cardinal Sin

Pink Beefeater gin, rosé wine, strawberry vermouth topped with touch of Prosecco



Wild Horses

Altos and Olmeca Blanco tequilas blended with smoky Vida mezcal, sweetened by hibiscus tea, damiana and cinnamon syrups, balanced with mixed citrus juice



Ruby Vesper

Sipsmith sloe gin shaken to perfection with Sipsmith Sipping vodka, red vermouth and cherry bitters



ALL DAY EVERY DAY

All 10.00

To be enjoyed day and night. A perfect match to Asian flavours of The Last Talisman.

Bad Motha

Absolut Blue vodka, Beefeater London Dry gin, zingy citrus juice, spicy ginger syrup, fresh mint and sweet liquorice tea



When Doves Cry

Altos and Olmeca Blanco tequilas mixed with mezcal, freshly squeezed pink grapefruit juice, citrus and almond syrup



Manchurian

Havana 3yr rum mixed with citrus liqueur and juice, kumquat fruit, fresh mint and delicious vanilla sugar



Temptress Tini

Absolut Blue vodka shaken with pressed crunchy apple, white port, apricot liqueur and rounded with orange bitters



WITH A KICK

All 10.50

Tipples that put a pep in your step. Perfect for after dinner or to spice up your evening.

Saint's Sazerac

Cognac stirred with Bourbon, Irish and Scotch whiskies, kick provided by splash of absinthe and dash of Peychaud's bitters



Banoffee Old Fashioned

Bourbon sweetened with banane and cacao liqueur stirred with angostura bitters and garnished with cinamon stick



Nemesis Margarita

Altos and Olmeca Blanco tequilas mixed with mezcal, citrus juice, extra hot sauce and vanilla sugar, finished with spicy salt rim



The Last Punch

Havana Club 3yr rum shaken with Velvet Falernum, drop of absinthe, peach liqueur, hibiscus syrup, pineapple and citrus juice



NON-ALCOHOLIC

All 6.50

Crafted alcohol free cocktails. Refreshing, artisanal tipples to be enjoyed guilt free.

Nogroni

Lyre's London Dry non-alcoholic spirit, Italian orange, Apéritif Rosso, served with an orange twist



Nohito

Lyre's White Cane non-alcoholic spirit, citrus juice, mint, sugar and fresh apple topped with soda



Italian Spritz

Lyre's Italian Spritz, yuzu juice, hibiscus syrup topped with fizzy peach soda



Bloody Shame

Tomato juice mixed with passata, spicy seasoning and house made secret recepie hot sauce



Stallion

Lyre's non-alcoholic cane spirit, pineapple and citrus juice, hybiscus turmeric cinnamon syrup



Lyre's Espresso Martini

Lyre's coffee non-alcoholic liqueur and cane spirit, espresso and vanilla sugar

