

— SET DINNER SHARING MENU —

Available for groups of 6+

Our menu is designed for sharing, all items are served for all guests to enjoy

£65 per person - Tuesdays to Fridays £75 per person - Saturdays (+£10 per person on the Stage Table)

APFRITIF

Glass of bubbles

Edamame beans Tamarind, soy lime & tofu (DF) (GF) (Ve)

SMALL DISHES

Smoked salt & black pepper squid

Sweet chill, spring onion & birds eye chilli (GF) (DF)

Prawn & pork shui mai

Flying fish roe, crushed edamame & pea shoot (DF)

Roast chilli chicken red nahm jim salad

Papaya, cucumber, spring onion & crispy shallots (DF)

LARGE DISHES

Sweet white miso salmon

Pickled baby ginger & blackened lime (GF) (DF)

Sesame chilli baby chicken

Bok choy, pickled ginger, teardrop radish & goma aioli (DF)

- All served with -

Blackened green beans

Spicy furikake & mushroom sauce (GF) (DF) (Ve)

Jasmine rice

Roasted sesame seeds (GF) (DF) (Ve)

DESSERT

Dark chocolate fondant

Wild strawberry coulis (GF) or (Ve)

Birthday Blowout

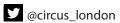
Get the party started with our secret birthday cocktail!

- served to the birthday guest with a fortune cookie -

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Please pick either vodka or gin

(Ve)	Suitable for vegans & vegetarians
(GF)	Gluten free
(GF*)	
()	Dairy free
(DF*)	Can be altered for Dairy free









— VEGAN DINNER SET MENU —

All dishes are vegan

£65 per person - Tuesdays to Fridays £75 per person - Saturdays (+£10 per person on the Stage Table)

APERITIF

Glass of bubbles

Edamame beans Tamarind, soy lime & tofu (DF) (GF)

SMALL DISHES

Winter vegetable & soya bean gyoza Ichimi, coriander & sweet lemon soy (DF) (GF)

Truffle miso aubergine Sesame, lime & pickled ginger (DF) (GF)

Mock chicken tempura

Nori seasoning, pickled cucumber & chilli garlic aioli (DF) (GF)

LARGE DISHES (select one dish)

Golden yellow curry

Baby corn, cherry tomato, pumpkin & roasted coconut (GF) (DF)

Wild mushrooms served on pink salt

Wasabi teriyaki, crispy garlic, sesame & chives (GF) (DF)

- All served with -

Blackened green beans

Spicy furikake & mushroom sauce (GF) (DF)

Jasmine rice

Roasted sesame seeds (GF) (DF)

DESSERT

Dark chocolate fondant

Wild strawberry coulis

Birthday Blowout

Get the party started with our secret birthday cocktail!

- served to the birthday guest with a fortune cookie -

Please pick either vodka or gin

(Ve)	Suitable for vegans & vegetarians
(CE)	Gluten free
/ 	Can be altered for Gluten free
(5.5)	Dairy free
(DE*)	Can be altered for Dairy free





