



Evening Sharing Menu

Exclusive for our 10th Year Anniversary

120 PER PERSON

CHOOSE 1 DISH PER COURSE

Chapter I | The Spark

Prawn Crackers with sweet Chilli sauce.

Contains Crustaceans & Sulphur Dioxide.

Lotus Root Crisps with sriracha mayo. (V)

Contains Egg & Sulphur Dioxide.

Edamame Beans in a black sesame dressing. (VE)

Contains Sesame & Soya.

Chapter II | The Flames

 **Swordfish Taquitos** with mint & mango ketchup, guacamole topped with pickled red onions.

Contains Gluten, Fish & Sesame Seeds.

Pan-Seared Scallops on truffle-infused cauliflower purée, and Asian style chimichurri.

Contains Gluten, Fish & Sesame Seeds..

Hamachi Yellowtail Tiradito with yuzu infused garlic dressing and pickled chilli.

Contains Fish & Soya.

Vegetarian Daikon Scallop with plant based butter and dill oil. (VE)

Contains.

Chapter III | The Inferno

Charolais Ribeye (7oz) served medium, with a Korean style sauce.

Contains Soya & Sesame Seeds.

1666 Wagyu Beef Burger with charred onions, black garlic mayo and miso relish.

Contains.

 **Korean BBQ Cauliflower steak** glazed in Korean barbecue sauce. (VE)

Contains Sesame Seeds, Nuts, Soya & Sulphur Dioxide.

SIDES: • Jasmine rice (VE) • Sweet potato fries with wasabi mayo (V) • Broccoli (VE) • Kimchi

Chapter IV | The Rebuild

Smoked lychee sorbet with burnt lime and shiso.

Contains Soya & Sesame Seeds.

Chapter V | The Grand Reveal

Parfait on charcoal chocolate crumble.

Contains Soya & Sesame Seeds.

 **MBER recommends** (VE) **Vegan** (V) **Vegetarian**

Allergens are clearly listed under each dish, but our food can come into contact with allergens as it is prepared in a kitchen where dishes containing gluten, nuts, dairy and other allergens are also present. There is some risk of cross contamination. Please inform staff of any allergies prior to placing your order, even if you have eaten the dish previously.

A discretionary 13% service charge will be added to your bill. All prices are inclusive of VAT at 20%.