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**OUR PAN
ASIAN MENU IS
DESIGNED
FOR SHARING**
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THE CIRCUS MENU

We ask that each guest orders a minimum of 2 courses, including a main course (sides not included).

Alternatively if you would like to dine less traditionally; we recommend ordering lots of small dishes (8 or more between 2) so you can experience flavours from every section of our menu.

Your server is happy to help if you have any questions.

SHARING SET MENU £60.00 per head

If you would like us to do the ordering for you, and are dining in a group of four or more, we offer a selection of our favourite dishes within the 'sharing menu'. This includes 3 courses, sides and a glass of prosecco for each guest. Please ask your server for details.

We serve our sharing menu for all groups of 5 guests or larger.

BEGIN

Why not start your night with a glass of prosecco and a light bite?

Edamame Beans (V) 3.50

Sea salt & soy mirin.
Served steamed or on ice.

Circus Crackers 6.00

Chilli garlic & plumb sauce

Prosecco 8.50

125ml glass Borgoluce

SUSHI / SASHIMI

Tuna Sashimi 14.00

Kizami wasabi, truffle, shallots,
garlic & tomato salsa

Vegetable Sushi Selection (V)(G*) 9.50

Roasted & raw seasonal vegetable
maki rolls

Blow Torched Salmon Nigiri 9.00

Sweet soy, pickle cucumber &
red amaranth

DIM SUM

Chicken & Water Chestnut Gyoza 7.50

Mangetout, spring onion & sweet
black vinegar

Prawn Har Gau 8.50

Chilli & garlic sauce

Date & Water Chestnut Gyoza (V) 7.00

Spinach & red sweet vinegar

Roast Pumpkin & Chive Flower 8.00

Spring Roll (V)(☺)

Yuzu & plum sauce

SALADS

Rare Beef Salad (G) 13.00

Green nam jim, spring onion,
cucumber, mint & coriander

Mixed Beans (V)(G) 12.00

Cherry tomato, cauliflower
tempura
& red nahm jim

Soft Shell Crab Salad (G) 12.00

Green mango, lotus root & sweet
tamarind dressing

TEMPURA

Sweet Red Prawn 14.50

Chilli aioli & lime ponzu

Long Aubergine, Enoki Mushroom & Lotus Root (V) 10.00

Lemon ponzu

Lobster 28.00

White truffle aioli & lemon ponzu

Chilli Salt Squid (G) 9.00

Sweet chilli, salt & pepper

Goong Sarong 12.00

Tiger prawns marinated in
Sriracha, sweet & sour plum
sauce, crispy noodles & mango

MAIN DISHES

Korean BBQ Baby Chicken (🍴) Bok choy, goma dressing & pickled ginger	22.00
Black Angus Fillet (G*) Shiitake mushroom, asparagus & caramel soy	25.00
Teriyaki Salmon Mustard, red onion, ginger & blackened lime	22.00
Miso Black Cod Pickled baby ginger & lime	32.00
Black Angus On The Rocks (G*) Truffle teriyaki, served on the hot rocks	27.00
Mixed Wild Mushroom Toban Yaki (V) Baby spinach, coriander, chilli, garlic & truffle teriyaki	15.50
Chicken & Lychee Red Curry (G)(🍴) Aubergine, baby corn, courgettes, cherry tomato & jasmine rice	21.50
Lychee & Aubergine Red Curry (V)(G)(🍴) Baby corn, courgettes, cherry tomato & jasmine rice	17.50

SIDES

Seasonal Steamed Vegetables (V)(G*) Soy, ginger & garlic	5.50
Smoked Aubergine (V) White miso, palm sugar & chipotle chilli	5.50
Steamed Rice (V)(G) Toasted sesame seeds	3.50

DESSERTS

Yoghurt Cake (V) Mango salsa, coconut foam, lime & mango sorbet	8.00
Chocolate & Caramel Fondant (V) Malt & milk ice cream	8.50
Churros & Vanilla Poached Peach (V) Dulce de leche sauce & green tea sugar	8.00
Passion Fruit Cheesecake Wild berry coulis	8.00
Exotic Fruit Salad (V)(G) Lime & lemongrass granita	8.00
Circus Mixed Ices (V)(G) Your choice; ice cream or sorbet	6.50

(V)..... *Suitable for vegetarians*
(G)..... *Gluten free*
(G*)..... *Can be altered for Gluten free*
(🍴)..... *Spicy*

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 in your food.

An optional 12.5% service charge will be added to your bill.

£3 per person entertainment charge.