

CIRCUS

27-29 Endell Street, London, WC2H 9BA

CHRISTMAS SHARING MENU

Served to share

APERITIF

Glass of bubbles

STARTER

Sweet & sour black pepper squid

Smoked salt, coriander & sweet chilli sauce
(GF) (DF)

Chicken & truffle shu mai

Lemon ponzu
(DF)

Chilli bean tiger prawns

Thai basil crisp, ginger & blackened beans
(DF)

Beef san choy bau

Sweet soy teriyaki, water chestnuts & crispy nori
noodles
(served on a lettuce leaf) (GF) (DF)

MAIN

Miso glazed sea bass

Asparagus, pickled beetroot & tear drop radish
(GF) (DF)

Roasted coconut chicken red curry

Baby corn, aubergine & sweet basil
(GF) (DF)

— Selection of sides served —

Jasmine rice

Toasted black & white sesame seeds
(GF) (DF) (Ve)

Smashed cucumbers

Sesame, garlic & black sweet vinegar
(GF) (DF) (Ve)

DESSERT

Chocolate fondant

Wild strawberry coulis
(GF)

Birthday Blowout

Honey spirit-based drink, mixed with a tropical selection of flavours including lychee, apple, guava & pineapple. Served with a fortune cookie

£18

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

This is a sample menu and is subject to change. 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 or any other allergens in your food.

Please notify your server of dietary requirements. An optional service charge of 12.5% will be added to your bill.

Please note that the costs also factor in the entry to the venue and pop up entertainment as part of the experience.

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CHRISTMAS VEGAN MENU

All dishes are vegan

APERITIF

Glass of bubbles

STARTER

Chilli bean tofu

Thai basil crisp, ginger & blackened beans
(DF)

Winter vegetable & soya bean gyoza

Lemon & shiso ponzu
(GF) (DF)

Wild mushroom san choy bau

Sweet soy teriyaki, water chestnuts & crispy nori noodles
(GF) (DF)

Sticky rice cakes

Pickled ginger, coriander, spring onion & maple sriracha
(GF) (DF)

MAIN

Roasted coconut red curry

Baby corn, aubergine & sweet basil
(GF) (DF)

Truffle miso & aubergine hot pot

Silken tofu, king oyster mushroom & teriyaki
(GF) (DF)

— Selection of sides served —

Jasmine rice

Toasted black & white
sesame seeds
(GF) (DF)

Smashed cucumbers

Sesame, garlic
& black sweet vinegar
(GF) (DF)

DESSERT

Chocolate fondant

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