

# CIRCUS

27-29 Endell Street, London, WC2H 9BA

## — SET DINNER 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)

### APERITIF

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#### Glass of bubbles

#### Edamame beans

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

### SMALL DISHES

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#### Salt & pepper squid

Spring onion, coriander, lemon  
& sweet chilli sauce  
(DF) (GF)

#### Chicken shui mai

Fresh truffle & lemon ponzu  
(DF)

#### Coconut shrimp salad

Spring onion, cucumber, coriander, mint  
& sweet basil  
(DF) (GF)

### LARGE DISHES

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#### Sesame truffle baby chicken

Morning glory, ginger & chill spiced plum sauce  
(DF) (GF)

#### Chilli bean & black bean seabass

Shaoxing wine, ginger & caramel chilli

- All served with -

#### Summer truffle tender stem broccoli

Black tahini dressing  
(Ve) (DF) (GF)

#### Jasmine rice

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

### DESSERT

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#### 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 -

£18

Please pick either vodka or gin

(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

 @circus\_london  @circuslondon  @circuscoventgarden

This menu is subject to changes. We operate a very busy kitchen incorporating a high use of nuts, shellfish and ingredients containing gluten so therefore cannot guarantee the complete absence of traces of these or any other allergens in your food.

Please notify the team of any 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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## — 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

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#### Glass of bubbles

#### Edamame beans

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

### SMALL DISHES

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#### Summer vegetable & soya bean gyoza

Ichimi, coriander & sweet soy  
(DF) (GF)

#### Chilli bean tofu

Thai basil crisp, ginger & blackened beans  
(DF)

#### Mock chicken & roasted coconut salad

Spring onion, cucumber, coriander, mint,  
sweet basil & palm sugar  
(DF) (GF)

### LARGE DISHES (select one dish)

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#### Aubergine & lychee coconut green curry

Baby corn, asparagus, cherry tomato, sweet basil  
(DF) (GF)

#### Teriyaki tofu toban yaki

Baby aubergines, spinach, shiitake mushroom  
(DF) (GF)

- All served with -

#### Summer truffle tender stem broccoli

Black tahini dressing  
(DF) (GF)

#### Jasmine rice

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

### DESSERT

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#### 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 -

£18

Please pick either vodka or gin

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