

CIRCUS

27-29 Endell Street, London, WC2H 9BA

— 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)

APERITIF

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 -

£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

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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 13.5% 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

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

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