

— SET SHARING MENU —

Designed for sharing

£65 per person - Wednesdays to Fridays

£75 per person - Saturdays

TO HAVE WHILE YOU'RE CHOOSING

Spicy lotus chip nachos

Kimchi, sriracha aioli & blackened corn
(Ve) (DF) (GF)

£9

Edamame beans

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

£6.50

CHOOSE YOUR STARTERS

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)

New style beef carpaccio

Crispy garlic, artichoke, sesame & ichimi pepper
(GF) (DF)

Winter vegetable & soya bean gyoza

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

Truffle miso aubergine

Sesame, lime & pickled ginger
(DF) (GF) (Ve)

Mock chicken tempura

Nori seasoning, pickled cucumber
& chilli garlic aioli
(DF) (GF) (Ve)

Warm aubergine salad

Coriander, chilli, shaoxing wine & soy
(DF) (Ve)

2 guests - Please choose 3 starters and 2 mains

3 guests - Please choose 4 starters and 3 mains

4 guests - Please choose 5 starters and 4 mains

5 guests - Please choose 6 starters and 5 mains

(All starters will be offering 4 pieces per dish, excluding the squid)

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

CHOOSE YOUR MAINS

Sweet white miso salmon

Pickled baby ginger & blackened lime
(GF) (DF)

Sesame chilli baby chicken

Bok choy, pickled ginger, teardrop radish & goma aioli
(DF)

Golden yellow curry

Baby corn, cherry tomato, pumpkin & roasted coconut
(GF) (DF) (Ve)

Black Angus sirloin steak 'on the rocks' - £15 supplement

Wasabi teriyaki, crispy garlic & sesame
(GF) (DF)

Wild mushrooms served on pink salt

Wasabi teriyaki, crispy garlic, sesame & chives
(GF) (DF) (Ve)

Golden yellow chicken curry

Baby corn, cherry tomato, pumpkin & roasted coconut
(GF) (DF)

Black bean & chilli bean sea bass

Caramel chilli, morning glory & shaoxing wine

- All served with -

Jasmine rice

Roasted sesame seeds
(GF) (DF) (Ve)

Blackened green beans

Spicy furikake & mushroom sauce
(GF) (DF) (Ve)

DESSERT

Chocolate fondant

Wild strawberry coulis
(GF) or (Ve)

(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 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.