

£65 per person - Tuesdays to Fridays

£75 per person - Saturdays

TO HAVE WHILE YOU'RE CHOOSING

Spicy lotus chip nachos

Kimchi sriracha aioli & blackened corn

(Ve) (DF) (GF)

£7

Edamame beans

Tamarind, soy lime & tofu

(Ve) (DF) (GF)

£6.50

CHOOSE YOUR STARTERS

Chicken shui mai

Fresh truffle & lemon ponzu

(DF)

Summer vegetable & soya bean gyoza

Ichimi, coriander & sweet soy

(DF) (GF) (Ve)

Salt & pepper baby squid

Spring onion, coriander, lemon

& sweet chilli sauce

(DF) (GF)

Coconut shrimp salad

Spring onion, cucumber, coriander,

mint & sweet basil

(DF) (GF)

Chilli bean tofu

Thai basil crisp, ginger & blackened beans

(DF) (Ve)

New style seared tuna salad (Supplement £9.50)

Warm pancetta & shallot vinaigrette

(DF) (GF)

Mock chicken & roasted coconut salad

Spring onion, cucumber, coriander, mint,

sweet basil & palm sugar

(DF) (GF) (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

(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

CHOOSE YOUR MAINS

Sesame truffle baby chicken

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

Aubergine & lychee coconut green curry

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

Pickled ginger miso salmon (Supplement £12)

Daikon, red amaranth & blackened lime
(DF) (GF)

Tiger prawn & baby squid red curry

Cucumber, cherry tomato, aubergine & coriander
(DF) (GF)

Teriyaki tofu toban yaki

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

Angus fillet steak 'on the rocks' (Supplement £20)

Truffle teriyaki, sesame, crispy garlic & chives
(DF) (GF)

Chilli & black bean seabass

Shaoxing wine, ginger & caramel chilli

- All served with -

Summer truffle tender stem broccoli

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

Jasmine rice

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

DESSERT

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

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.