

# CIRCUS

27-29 Endell Street, London, WC2H 9BA

## SAMPLE NEW YEAR'S EVE SHARING MENU

Served to share  
Early dinner - £120 per person  
Late dinner - £140 per person

### APERITIF

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#### Glass of bubbles

#### Edamame beans

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

### STARTER

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#### Seared tuna tataki

Spring greens, pate de brick, bonito & dark miso aioli  
(DF)

#### Chicken shu mai

Tobiko caviar & lemon ponzu  
(DF)

#### Salt & pepper baby squid

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

#### Sticky soy beef tartare

Truffle cracker, wasabi, spring onion & ginger  
(GF) (DF)

### MAIN

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#### Sweet miso black cod

Baby pickled ginger stem, shredded daikon & blackened lime  
(GF) (DF)

#### Angus fillet steak 'on the rocks'

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

— Selection of sides served —

#### Ohitashi spinach

Sesame, sunflower seeds  
& pomegranate  
(GF) (DF) (Ve)

#### Winter truffle tender stem broccoli

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

#### Jasmine rice

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

### DESSERT

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#### Chocolate fondant

Strawberries & coconut whipped cream  
(GF)

(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.

An optional service charge of 12.5% will be added to your bill.

Please notify your server of dietary requirements.



# CIRCUS



27-29 Endell Street, London, WC2H 9BA

## SAMPLE NEW YEAR'S EVE VEGAN MENU

All dishes are vegan  
Early dinner - £120 per person  
Late dinner - £140 per person

### APERITIF

#### Glass of bubbles

#### Edamame beans

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

### STARTER

#### Seven types of tomato ceviche

Ginger, yuzu & sesame, baby coriander  
(GF) (DF)

#### Chilli bean tofu

Thai basil crisp, ginger & blackened beans  
(DF)

#### Winter vegetable & soya bean gyoza

Lemon & shiso ponzu  
(GF) (DF)

#### Zucchini katsu fries

Ichimi peppered polenta, nori seasoning & sweet chill sauce  
(GF) (DF)

### MAIN

#### King trumpet mushroom 'on the rocks'

Teriyaki, sesame, garlic chips & chives  
(GF) (DF)

#### Mock chicken hot pot

Truffle dashi, aubergine, daikon & ginger  
(GF) (DF)

— Selection of sides served —

#### Ohitashi spinach

Sesame, sunflower seeds  
& pomegranate  
(GF) (DF)

#### Winter truffle tender stem broccoli

Black tahini dressing  
(GF) (DF)

#### Jasmine rice

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

### DESSERT

#### Chocolate fondant

Strawberries & coconut whipped cream

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