

## A LA CARTE

G Gluten free / D Dairy free / N Contains nuts / V Vegetarian / VE Vegen - Please note that a discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT at 20%.

### MEAT

#### Wagyu beef & foie gras burger

Avocado bun, sugar cured streaky bacon, smoked chilli -miso relish, siratcha mayonnaise, Gruyère. (G)

£19.50

#### 'Weeping Tiger' fillet steak salad (warm)

Marinated fillet beef served with pickled papaya, chilli and coconut dressing. (G, D)

£17.50

#### Char-siu pork Sliders

Pulled braised pork sweet buns with black treacle Hoisin sauce and Chinese five spices (2 pieces). (G)

£16.00

#### Confit Duck Baos

Yuzu pickled mooli, blue agave siratcha & kimchi (2 pieces). (D)

£16.75

#### Grilled chicken satay

Creedy Carver chicken marinated in fresh turmeric, lemongrass, kaffir lime leaves and chili. Served with a spicy peanut sauce. (G, D, N)

£14.50

#### Charolais Ribeye (7oz)

21-day aged Charolais beef, considered the world's finest from Perth, Scotland; Korean Sauce made with ginger, garlic, soy sauce, soft brown sugar, sesame oil, sesame seeds, chili (G, SS) SS Sesame Seed

£29.00

### VEG

#### Inari tofu tempura pocket

Urid dhal curry, wok fried ginger kale, pickled green papaya, mint & coconut sambal. (VE)

£13.50

#### Pickled lotus root

Asiette of pickled lotus root, rainbow beets, watermelon & heirloom Chinese daikon. (G, VE)

£10.35

#### Thai Massaman curry

Jackfruit, runner beans, truffle potatoes and toasted peanuts. (D, G, N, VE)

£13.50

#### Miso aubergine

Served with feta cheese, moromi miso, pomegranate and crispy shallot. (V)

£11.25

#### Edamamme beans

(G, D, VE)

£8.50

#### Banana blossom tempura

Served with seaweed salad and siracha sauce. (VE)

£12.00

#### Masala Vegetable Samosas

Baby carrots, peas, green chili, coriander, cardamon, ginger, black garlic. (VE)

£12.50

#### Steamed broccoli

With ginger, soy and crispy shallots. (G, VE)

£8.75

### FISH

#### Yellowfin tuna sashimi

Thin slices of tuna drizzled with truffle salsa and seaweed, served with ponzu sauce. (G, D)

£18.25

#### Sashimi platter

Yellowfin Tuna, Salmon and Yellowtail Amberjack, truffle salsa, ponzu sauce, yuzu infused garlic dressing and pickled chili. (G, D)

	£34.00
<b>Seared scallops</b>	
Pickled apple, avocado and jalapeno dressing (3 pieces). (G, D)	
	£16.25
<b>Crispy sesame squid</b>	
Homemade sweet chilli sauce and slices of chard lime. (G, D)	
	£11.00
<b>Otoro Sashimi</b>	
The prime cut belly section of a Tuna. Rich, sweet texture, full of Unami flavour (2 pieces). (G, D)	
	£10.00
<b>Soft shell crab tempura</b>	
Served in a bao bun with mango, mint ketchup and Asian pickles. (D,N)	
	£16.50
<b>Hamachi Yellowtail tiradito</b>	
Thin slices of highest quality Yellowtail tuna served with yuzu infused garlic dressing and pickled chili. (G, D)	
	£19.00
<b>Swordfish taquitos</b>	
Served in a crispy gyoza shell with mango mint guacamole (2 pieces). (D)	
	£17.80
<b>Black cod a la plancha</b>	
Orange miso caramel, black garlic butter and charred garlic chives. (G)	
	£47.00
<b>SIDES</b>	
<b>Sweet potato chips</b>	
With wasabi mayo. (G, D, VE)	
	£5.50
<b>Prawn Crackers</b>	
(G, D)	
	£5.00
<b>PUD</b>	
<b>Selection of three hand made mochi icecreams</b>	
Three different flavours per serving. Please ask for the flavours of the day.	
	£11.00
<b>Vegan Mess served with handmade coconut sorbet</b>	
Aquafaba, Alfonso mango, apricot & stem ginger compote, coconut sorbet, rose petals, crushed pistachio & saffron crystals. (G, D, N, VE)	
	£12.00
<b>Peanut butter parfait</b>	
Dark chocolate delice, salted toffee, peanut brittle, Oreo crumbs. (N)	
	£13.50
<b>Ecuadorian dark chocolate mousse</b>	
Balanced with rich rum cherries and sharp cherry ice cream.	
	£15.25
<b>DRINKS</b>	
Ask a member of staff for our full drinks menu	
<b>COFFEE</b>	
Hand-roasted coffee from our artisan coffee roaster, Union	
Espresso	
	£3.00
Macchiato	
	£3.00
Double Espresso	
	£3.50
Cappuccino	
	£4.00
Caffè Latte	

Flat white	£4.00
Mocha	£4.00
	£4.54

## TEA

(ALL 3.5)

Assam Breakfast

Earl Grey

Peppermint Leaf

Chamomile Flower

Lemongrass & Ginger

## SPECIALITY TEAS

Jade Sword

Clean, rounded, full and grassy with gentle seaweed complexities. Brisk and refreshing with textured finish.

£5.50

Jasmine Silver Needle

Delicate flavours in which light orchard-blossom sweetness combines with fragrant jasmine.

£5.50

## DESSERT WINES

### DESSERT

Sauternes Château Les Mingets

2019 | France

Glass (125ml) £14.00

Bottle (375ml) £40.00

Monbazillac Château Ramon

2018 | France (VE)

Glass (125ml) £14.00

Bottle (375ml) £40.00

### PORT

Taylor's 10 Year Old Tawny

NV | Portugal (VE)

Glass (125ml) £13.00

Bottle (375ml) £75.00

Taylor's Vintage

2011 | Portugal (VE)

Glass (125ml) £35.00

Bottle (375ml) £200.00

### SHERRY

Olorosso Mira La Mar (NV)

NV | Jerez, Spain

Glass (125ml) £11.00

Bottle (375ml) £30.00

Pedro Ximénez Mira La Mar

NV | Jerez, Spain

Glass (125ml) £11.00

Bottle (375ml) £30.00

### SOFT

Mineral water

Sparkling / Still

£6.00

Coke

Classic / Diet / Zero

£4.00

Fever Tree

Tonic / Light Tonic / Soda Lemonade / Bitter Lemon Ginger Ale / Ginger Beer	£4.00
Fresh juices	£4.00
<b>BEER</b>	
Asahi / 5%	£7.00
	£7.00
Kirin Ichiban / 5%	£8.25
Pale Ale / 4.5%	£7.00