

SHARING MENU

All dishes will be served feasting style
£45 per person.

SMALL

SUMMER VEGETABLE TEMPURA

Kimchi & green shiso ponzu (v)

AROMATIC DUCK SPRING ROLL

Chilli & yuzu plum sauce

QUINOA & SEEWEED SALAD

Pumpkin seeds, sunflowers seeds &
Chardonnay vinegar dressing (v,g,d)

SZECHUAN TIGER PRAWN

Blackened green beans, ginger &
crispy basil (d)

LARGE

BBQ BABY CHICKEN

Red chilli pepper, sesame dressing,
pickled ginger & tear drop radish (d)

CHILLI CRUSTED TOFU

Morning glory, sweet tamarind, bean
sprouts, mint & corrinader salad
(v,g,d)

CHILLI GARLIC SALMON FILLET

Lime, fennel & blackened tomato salad
(d)

SELECTION OF SIDES

GRILLED GREEN COURGETTES

Black sesame tahini & truffle (v,g,d)

SEVEN TYPES OF TOMATO

Heritage tomatoes & ceviche dressing
(v,g,d)

JASMINE RICE

Black & white sesame (v,g,d)

DESSERT

JAPANESE ETON MESS

Matcha meringue, raspberry,
jasmine infused cream & brandy
mascarpone (v,g)

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Please inform your waiter of any
allergies or dietary requirements.

(v) vegetarian (g) gluten free

(d) dairy free (n) contains nuts

Please note, that our kitchen has a high
use of nuts, shellfish and
ingredients containing gluten so
therefore can not guarantee the
complete
absence of traces of these or any
allergens in your food.

*

A disrectionary service charge of 12.5%
will be added to your bill.

BRONTE