

SHARING MENU

All dishes will be served feasting style
£75 per person.

BEFORE

STEAMED EDAMAME BEANS
Sea salt & soy mirin (v,d)

SMALL

TEMPURA PRAWN & WAGYU BEEF MAKI
Blow torched wagyu beef, red pepper,
chives & teriyaki sauce (v,d)

YELLOWTAIL SASHIMI
Yuzu gel, green chilli, cherry tomato,
coriander & beetroot crisp (d)

SNOW CRAB CALIFORNIA ROLL
Avocado, cucumber & tobiko

SATAY CHICKEN SKEWERS
Peanut, coconut & spring onion (d,n)

SUMMER VEGETABLE TEMPURA
Kimchi & green shiso ponzu (v)

LARGE

FILLET STEAK
Asparagus, shitake mushrooms, ginger,
chives & caramel soy

MISO BLACK COD
Sweet miso, blackened leeks, lime,
radish & pickled ginger salad (d)

CHILLI CRUSTED TOFU
Morning glory, sweet tamarind, bean
sprouts, mint & coriander salad (v,g,d)

FUNKY FISH & CHIPS
Chilli garlic aioli & orange ponzu

SELECTION OF SIDES

WASABI POTATO MASH
Wasabi pea (v)

SEVEN TYPES OF TOMATO
Heritage tomatoes & ceviche dressing
(v,g,d)

GRILLED GREEN COURGETTES
Black sesame tahini & truffle (v,g,d)

PRE DESSERT

LEMON GRASS & LIME LEAF GRANITA
Grey goose (v,d,g)

DESSERT

PICK 'N' MIX BRANDY SNAP CONE
Caramel cream, coffee parfait,
caramelised banana, pecan caramel,
honeycomb, cookies, earl grey tea ice
cream, popping candy & fudge sauce (v)

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.

BROONTE