

CIRCUS

CHEF'S TASTING MENU

— Served to share —

BEFORE

Glass of prosecco

Circus Crackers

Chilli garlic & plumb sauce

Edamame Beans (V)(G*)

Sea salt & soy mirin. Served on ice.

Farmed Blue Fin Nigiri (G*)

Kizami wasabi, soy & mirin sauce

Hamachi Sashimi (G*)

Kizami wasabi, truffle, shallots, garlic & tomato salsa

SMALL

Lobster Tempura

Truffle aioli & lemon ponzu

Rare Beef Salad (G*)

Cucumber, spring onion, bean sprouts, wild rice & green nahm jim

Date & Water Chestnut Gyoza (V)

Spinach & red sweet vinegar

Prawn & Chive Dumpling

Egg drop soup & soy mirin sauce

LARGE

White Miso Black Cod

Pickled baby ginger stem & lime

Teriyaki Duck Breast

Wasabi mash, sweet baby carrots & tempura chive

Korean BBQ Baby Chicken

Bok choy, goma dressing & pickled ginger

— Selection of sides served —

Seasonal Steamed Vegetables, soy, ginger & garlic (V)(G*)

Smoked Aubergine, white miso, palm sugar & chipotle chilli (V)

Steamed Jasmine Rice, toasted sesame seeds (V)(G)

DESSERT

Dessert Bento Box

Lavender & Honey Comb Cone

Raspberry, vanilla & green tea layer cake

Yuzu meringue curd tart

Banana bar

(V).....Suitable for vegetarians

(G).....Gluten free

(G*).....Can be altered for Gluten free



This menu 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 allergens in your food.

*An optional service charge of 12.5% will be added to your bill.
£3 per person entertainment charge.*