

AN ASIAN IDEA
DINNER MENU

BAO

- 8 Hoisin glazed pork belly, BBQ pineapple
- 8 Panko prawn, pickled fennel
- 7 Kimchi, cucumber, ginger

PLATES

- 9 Tempura broccoli, oyster sauce
- 10 Crispy pork dumplings, chilli, garlic, soy
- 10 Tuna tostada, avocado, furikake
- 11 BBQ chicken thigh, ginger, fennel, pickled cucumber
- 9.5 Gochujang cauliflower, roasted cauliflower puree, golden raisins
- 9 Dashi poached turnip, miso butter, fresh truffle
- 16 Cured halibut, Iberian chorizo, truffle ponzu, fennel
- 18 Iberico pork, black garlic, truffle vinaigrette, mushroom
- 19 BBQ lamb cutlet, croquette, aubergine, nam jim
- 20 Beef cheek panang curry, peanuts, steamed rice
- 19 Tiger prawn curry, turmeric, cucumber, lime, steamed rice
- 10 Wok fried green beans, pork mince, chilli, soy
- 17 Salmon, coconut and prawn broth, mooli, dill
- 10 Duck fried rice, truffle, fried egg
- 8 Wok fried rice, peas & ham
- 3 Steamed rice

SUSHI

- 16 Salmon futomaki (5)
- 18 Yellowtail nigiri (3)
- 15 Bluefin tuna hosomaki (6)
- 11 Tempura spinach hosomaki (6)
- 23 Sashimi- salmon, tuna, hamachi

DESSERTS

- 9 Sticky toffee pudding, miso caramel, mascarpone ice cream
- 9 White chocolate mousse, rhubarb, coconut, ginger, honeycomb
- 3.5 Dulce de leche ice cream, brownie crumble

Our food contains allergens. Please speak to a member of staff about any dietary requirements.

There is a 10% service charge added to parties of 5 and above.