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Sweet and Sour Lotus Crisps (v) (gf) (vg) 3.5

Spiced (v) or Salted Edamame (v) (gf) (vg) 4.5

Soy and Ginger Shishito Peppers (v) (vg) 4.5

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Monday - Thursday 12pm - 3pm
Friday 12pm - 5pm
Saturday & Sunday 12pm - 3pm

2 Courses 23

3 Courses 28

SMALL PLATE (choose one)

Chilli Salt Baby Squid

Sweet chilli and spring onion.

Drunken Chicken Wings

Sweet soy and yuzu aioli.

Salt and Pepper Aubergine (v) (vg)

Chilli, garlic and cherry hoisin.

Sticky Red Prawns

Chilli bean, honey and crispy rice.

Tofu Pockets (v) (vg) (gf)

Sticky rice, wild mushroom and wasabi.

Crispy Duck Rolls

Yuzu plum sauce.

Wild Mushroom Spring Rolls (v) (vg)

Truffle sour cream.

MAIN (choose one)

Sweet and Sour Iberico Pork

Pineapple, banana shallots and dragon fruit.

Kung Pao Chicken (gf)

Chilli, onion and ginger.

Crispy Shredded Chilli Beef

Tomato, chilli and garlic.

Vegetarian Chicken and Black Bean (v)

Asparagus and beansprouts.

King Oyster Mushroom Hot Pot (v) (gf) (vg)

Baby spinach, silken tofu and yuzu truffle soy.

All mains are served with steamed jasmine rice or seasonal vegetables.

(v) (gf) (vg)

DESSERT (choose one)

Dessert Wontons

Chocolate, Szechuan strawberry and banana caramel.

Fortune Cookies and Cream

Selection of ice cream and sorbet.

Cherry Blossom (gf)

Chocolate and cherry.

Selection of Sorbets (vg)

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Spiced (V) or Salted Edamame (V) (gf) (vg) 4.5

Soy and Ginger Shishito Peppers (V) (vg) 4.5

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STEAMED

Har Gau XO 7
Prawn, sesame and XO.

Chicken Truffle Shumai 7.5
Fresh truffle.

Chicken Xiao Long Bao 7.5
Red Thai curry, shallots and coconut.

Spicy Iberico Pork Wonton (S) 8
Szechuan and peanut.

Mixed Dim Sum Basket 12
Thai chicken, Har Gau XO and Szechuan pork.

Mixed Dim Sum Basket (V) (vg) 9.5
Shiitake, aubergine and pumpkin.

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FRIED AND BAKED

Crispy Duck Rolls 8
Yuzu plum sauce.

Beef and Fois Gras Gyoza 8
Teriyaki and soy.

Wild Mushroom Spring Rolls (V) (vg) 8.5
Truffle sour cream.

Lobster and Prawn Toast 9
Sweet and sour chilli sauce.

Chilli Salt Baby Squid	9
Sweet chilli and spring onion.	
Seared Tuna (gf)	9.5
Ponzu, truffle aioli and caviar.	
Tofu Pockets (v) (vg)	10
Sticky rice, wild mushroom and wasabi.	
Sticky Red Prawns	9
Chilli bean, honey and crispy rice.	
Salt and Pepper Aubergine (v) (vg)	7
Chilli, garlic and cherry hoisin.	
Chilli and Sesame Roasted Scallops (gf)	15
Chinese sausage, crushed edamame and mint.	
Peking Duck Buns	12
Hoisin, spring onion and cucumber.	
Drunken Chicken Wings	8.5
Sweet soy and yuzu aioli.	
Sticky Beef Short Rib	10
Soy, chilli and crispy shallots.	
Duck and Watermelon Salad	12.5
Hoisin and cashew.	

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Guests with allergies and intolerances should make a member of the team aware, before placing an order for food or beverages.

Guests with severe allergies or intolerances, should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at the guest's own risk.

A discretionary service charge of 10% will be added to your bill all of which is distributed to the team.

MEATS

Red Pepper Lamb Chops ✂ 24

Hot and sour pumpkin.

Kung Pao Chicken ✂ (gf) 15

Chilli, onion and ginger.

Sweet and Sour Iberico Pork 17

Pineapple, banana shallots and dragon fruit.

Beef Fillet and Caramel Soy 30

Shiitake and asparagus.

Black Pepper and Honey Ribs 20

Black pepper and garlic.

Honey Glazed Baby Chicken 16.5

Miso, sesame and sweet potato.

Sirloin of Wagyu Beef 70

Nikka-marinated foie gras, green bean and truffle sesame soy.

VEGETABLES

Vegetarian Chicken and Black Bean (v) 14

Asparagus and beansprouts.

King Oyster Mushroom Hot Pot (v) (vg) (gf) 16

Baby spinach, silken tofu and yuzu truffle soy.

SEAFOOD

Szechuan Sea Bass ✂ 20

Chilli bean, Shaoxing wine and spring onion.

White Miso Salmon 21

Pickled ginger, red onion and caramelised lime.

Thai Style Crispy Monkfish 25.5

Lime, shallots and lemongrass.

Tiger Prawn Ginger Noodles 17

Yellow bean and lily bulb.

Saffron Black Cod 30.5

Miso, Chinese sausage and razor clam.

Whole Lobster (gf) 55

Wasabi gratin, lemon and lime.

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Steamed Jasmine Rice	V GF VG	4
Egg Fried Rice	V	4
Duck Egg and Sausage Fried Rice		5
X.O Fried Rice		6
Shrimp, scallop and pancetta.		
Beansprout Noodles	V	4
Sweet Soy Grilled Asparagus	V VG	6
Pak Choi and Crispy Shallots	V GF VG	5
Seasonal Vegetables	V VG	5
Singapore Noodles		11
Prawn, chicken and pork.		

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£40 per person

Available for parties of two to eight.

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WAVE ONE

Tofu Pockets

Sticky Rice, wild mushroom and wasabi.

Salt and Pepper Aubergine

Chilli, garlic and cherry hoisin.

WAVE TWO

Vegetarian Chicken and Black Bean

Asparagus and beansprouts.

King Oyster Mushroom Hot Pot

Baby spinach, silken tofu and yuzu truffle soy.

Steamed Jasmine Rice

Seasonal Vegetables

WAVE THREE

Selection of Dessert

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£40 per person

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WAVE ONE

Chicken Xiao Long Bao

Red Thai curry, shallots and coconut.

Chilli Salt Baby Squid

Sweet chilli and spring onion.

Crispy Duck Rolls

Yuzu plum sauce.

WAVE TWO

Kung Pao Chicken

Chilli, onion and ginger.

Sweet and Sour Iberico Pork

Pineapple, banana shallots and dragon fruit.

Egg Fried Rice

Seasonal Vegetables

WAVE THREE

Selection of Dessert

£50 per person

Available for parties of two to eight.

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WAVE ONE

Sticky Beef Short Rib

Soy, chilli and crispy shallots.

Mixed Dim Sum Basket

Thai chicken, Har Gau XO and Szechuan pork.

Sticky Red Prawns

Chilli bean, honey and crispy rice.

WAVE TWO

Red Pepper Lamb Chops

Hot and sour pumpkin.

White Miso Salmon

Picked ginger, red onion and caramelised lime.

Duck Egg and Sausage Fried Rice

Sweet Soy Grilled Asparagus

WAVE THREE

Selection of Dessert

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£75 per person

Available for parties of two to eight.

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WAVE ONE

Lobster and Prawn Toast

Sweet and sour chilli sauce.

Chicken Truffle Shumai

Fresh truffle.

Chilli and Sesame Roasted Scallops

Chinese sausage, crushed edamame and mint.

WAVE TWO

Beef Fillet and Caramel Soy

Shiitake and asparagus.

Whole Lobster

Wasabi gratin, lemon and lime.

X.O Fried Rice

Shrimp, scallop and pancetta.

Sweet Soy Grilled Asparagus

WAVE THREE

Selection of Dessert