

The Moon Stand Lunch



Choose 3 dishes for 29.40 pp

For The Table

Salted Edamame (V) (H) 6.30

Szechuan Edamame (V) (H) 6.30

½ Aromatic Crispy Duck Pancakes 35.70
Szechuan, cucumber and spring onion.



Three dishes for 29.40

Choose Two

Coconut Chicken Salad

Mint, coriander and shallots. (H)

Wild Mushroom Spring Rolls

Truffle sour cream. (V) (H)

Tuna Sashimi Blossom

Rose, cucumber and wasabi. (H)

Salt & Pepper Aubergine

Garlic, chilli and five-spice. (V) (H)

Szechuan Rock Shrimp

Carrot, sancho pepper and pickle. (H)

Red Belly Pork

Baby leek and smoked crackling. (H)

Seven Spiced Seared Tuna

Truffle aioli, caviar and citrus ponzu. (H)

Shredded Beef Spring Rolls

Nam Jim, carrot and spring onion.

Choose One

Sweet and Sour Pork

Pineapple and dragon fruit.

Wok Fired Angry Bird

Chicken, roasted chilli peppers and sesame honey soy. (N) (H)

Mongolian Mock Beef

Sesame, soy and peppers. (V) (H) (N)

***Caramel Soy Steak Bavette** 100g

UK premium aged beef, shiitake, ginger and asparagus.

*SUPPLEMENT 7.40



Rice and Noodles

Steamed Jasmine Rice (V) (H) 5.30

Beansprout Noodles (V) (H) 5.30

(V) Vegan option available, ask your server (V) Vegetarian (H) Spicy dish (N) Contains nuts (H) Halal option available, ask your server

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with 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 Our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

A discretionary service charge of 12.5% will be added to your bill, all of which is distributed to the team.