



Taste of Tattu

Sunday to Wednesday — 5 PM - Close

39.50 PER PERSON
CHOOSE 1 DISH PER COURSE



This year marks a monumental milestone as we celebrate 10 years of creating unforgettable moments at Tattu. We are deeply grateful to you, our guests, for being at the heart of our journey. Here's to the next chapter, together.

Thank you for your continued support.

STARTER

CRISPY PORK BELLY Black vinegar and coriander.

AROMATIC DUCK SPRING ROLLS Cherry hoisin sauce. (H)

SURF & TURF SHUMAI Beef short rib, king prawn and sesame.

SALT AND PEPPER TOFU Garlic and cherry hoisin. (H) (VG)

SZECHUAN ROCK SHRIMP Carrot, sancho pepper and pickle. (H)

MAIN

Served With Complimentary Steamed Jasmine Rice.

MOCK CHICKEN AND BLACK BEAN Asparagus and mangetout. (H) (VG)

CHINESE BBQ CHICKEN Chilli, sweet soy and pickled cucumber. (H)

WHITE MISO SALMON Pickled ginger and cucumber salad. (H)

HONEY GLAZED CHAR SIU PORK Sweet & sour sauce.

CRISPY SHREDDED CHILLI BEEF Tomato, chilli and garlic.

**£3.00 Suppliment*

SIDES

CHINESE GREEN BEANS (VG) (H) 14.00
Sweet soy and roasted garlic.

TENDERSTEM BROCCOLI (VG) (H) 15.00
Black sesame and truffle.

SPICY EGG NOODLES (V) (S) 15.00
Pak choi, lily bulb and spring onion.

SHREDDED DUCK FRIED RICE 18.00
Carrot, courgette and spring onion.

VEGETABLE FRIED RICE (H) (V) 14.00
Carrot, courgette and spring onion.

DESSERTS

YUZU LEMON DROP (H) (N) 15.50
Passion fruit, shiso and almond.

CHERRY BLOSSOM (H) (V) 16.50
Cherry, chocolate and candy floss.

ASIAN PEAR STICKY TOFFEE PUDDING (H) (VG) 13.50
Cinnamon, vanilla and poached pear.

CHOCOLATE AND HAZELNUT PAGODA (H) (V) 16.00
Vanilla, almond and miso caramel.

(T) Tattu Recommends (VG) Vegan (V) Vegetarian (S) Spicy dish (N) Contains nuts (H) Halal

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 14.5% will be added to your bill, all of which is distributed to the team.