

APOTHECARY EAST

Japanese flavours • Contemporary dishes

We suggest a selection of three dishes per person or four including dessert

Our food is served tapas style as prepared by the kitchen

SET MENU £18 (12-4pm)

Choose one dish from each section

House pickles VG / Miso soup VG / Lotus root crisps VG

Avocado cucumber rolls VG / Tofu veg gyoza VG / Chicken gyoza

Jalapeno fried squid salad / Karaage fried chicken GF / Miso aubergine VG (all served with fries or rice)

SNACKS All VG

House pickles GF 2.90

Salted edamame GF 4.20

Lotus root crisps 4.40

Miso soup 4.40

Spicy miso soup 4.60

SMALL PLATES

Smokey tenderstem broccoli VG 7.40

Tofu veg gyoza 5pcs VG 6.90

Crispy soft shell crab GF 13.90

Karaage fried chicken GF 8.90

Black sesame cauliflower VG 7.70

Miso glazed aubergine VG 7.50

Jalapeno fried squid salad 9.90

Chicken gyoza 5pcs 6.90

SUSHI ROLLS All 8 pcs

Avocado cucumber VG GF 6.90 Cucumber, avo, mange tout, chives

Chirashi 9.70 Chef selection of fish, avo, spicy mayo, chives, teriyaki

Salmon avocado 11.10 Salmon, avo, mayo, furikake

Spicy tuna 12.00 Tuna, avo, cucumber, spicy miso, sesame

Salmon den miso 16.80 Salmon, mixed veg, avo, teriyaki, chives, sesame

Roasted pepper dragon VG GF 12.00 Roasted pepper, yuzu jalapeno salsa, vg mayo, avo, cucumber

Spicy tuna dragon 16.80 Tuna, prawn, spicy mayo, avo, sesame

Cornish crab 14.80 Cornish crab, avo, cucumber, mayo, masago

RAW All GF

Yellowtail tiradito 14.50 Yellowtail, yuzu soy, truffle oil, jalapeno, coriander cress

Salmon tataki 12.50 Seared, sliced and served with ponzu dressing

Sea bass ceviche 13.10 Sea bass, chilli, lime, coriander cress

LARGE PLATES & BOWLS

Rib-eye steak 38.50 28 day aged beef (350g), BBQ teryaki dipping sauce, nori fries

Teryaki robata grilled poussin 24.00 Teryaki marinated baby chicken, furikake rice, pickled vegetables

Miso aubergine salad bowl VG 11.50 Miso aubergine, mixed leaves, wafu dressing, edamame, radish, lemon miso mayo, avo, pickled ginger,

Poke rice bowl 13.80 Tuna, yellowtail, salmon, sushi rice, edamame, radish, lemon miso mayo, avo, pickled ginger, furikake

SIDES & SAUCES

Sushi rice VG / GF 3.70

Nori fries seaweed sprinkle VG / GF 4.70

Wafu leaf salad VG GF 4.70

Sriracha mayo v 1.90

Furikake rice house seasoning 4.70

Yakisoba veg noodles VG 6.10

Gochujang & lime mayo v 1.90

VG Vegan GF Gluten free V Vegetarian

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL
PLEASE INFORM YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR SPECIAL DIETARY NEEDS