

APOTHECARY EAST

Sakura Highball Brunch

£35 including welcome drink and snacks on arrival

Sushi rolls for the table to share

Yasai vegetable avo, cucumber, mange tout, chives, teriyaki VG GF

Spicy salmon salmon, avo, cucumber, spicy miso, sesame

Chirashi lucky chef's fish selection, avo, spicy mayo, chives, teriyaki

Please choose one dish from each of the *gyoza* & *veg* sections and two dishes from the *fried* & *stir-fried* section

Gyoza dumplings *fried 3pcs per person*

Chicken | Tofu veg VG

Veg from the grill

Kuro sesame cauliflower VG | Tenderstem broccoli VG

Sesame corn on the cob GF VG

Fried & Stir-Fried

Karaage fried chicken GF

Prawn tempura

Miso aubergine VG

Yakisoba veg noodles VG

Kimchi fried rice

Dessert

Mochi *1 piece per person*

roasted pistachio v / vanilla v / passionfruit & mango VG

VG – Vegan GF – Gluten free V – Vegetarian

Add £27.5 per person for bottomless cocktails for 1.5 hours

Highballs *our homage to an izakaya favourite*

Yuzu Gin-Gin

Kiyoko craft yuzu infusion, East London gin, fresh lemon, ginger beer

Sakura Hai

Maker's Mark bourbon, cerise liqueur, blossom bitters, soda

Violet Spring

Ginjo sake, esprit de figues, crème de violette, fresh lime, soda

Brunch Classics *bubbles & spice*

Prosecco

Veneto, Italy

Bloody Mary

Vodka, Tabasco, Worcestershire sauce, tomato juice, salt & pepper, lemon



@apothecaryeast

Get social & share your snaps with **#apothecaryeast** for a chance to win brunch on us!

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
AT ALL TIMES ALCOHOL WILL BE SERVED AT THE DISCRETION OF THE DUTY MANAGER