

seafood

1000GrS NATIVE LOBSTER FOR TWO either wok fried with garlic, black pepper and spring onions or steamed with shiitake mushrooms, spring onions, ginger and plum. Both served with a papaya salad £37.95 per person
AUSTRALIAN ABALONE braised in royal supreme stock with dried japanese shiitake and thai broccoli tips £76.95
SEARED TUNA, sakura salad and sesame dressing £17.95
GRILLED BLACK COD marinated in miso and sake £26.95
CRISPY SEA BREAM FILLETS, roasted cashews and ginger £19.95
MIXED CRUSTACEA STIR-FRY, black pepper £20.95
TIGER PRAWNS STIR-FRY, black pepper £18.95
MONK FISH TAIL SHU CHEE, crispy seaweed £23.95
STEAMED SEA BASS FILLETS, ginger, shiitake and plum £19.95
MONK FISH CHEEKS steamed in banana leaf with chinese leaf and red curry paste £17.95
WHOLE ATLANTIC NATIVE LOBSTER, egg noodles and red habanero £39.95
CHARGRILLED MADAGASCAN GIANT PRAWN, tamarind sauce £23.95

curries

COTSWOLD CHICKEN BREAST GREEN CURRY, thai baby aubergines £16.95 (V)
GRESSINGHAM DUCK BREAST RED CURRY, pineapple and lychees £18.95 (V)
ABERDEEN ANGUS BEEF SIRLOIN PANANG CURRY, chargrilled baby courgettes £18.95 (V)
SEMI DRY CRISPY TIGER PRAWNS AND SCALLOPS, red curry paste £18.95 (V)
LAMB CUTLET MASSAMAN CURRY, isle de noir potatoes and roasted peanuts £17.95 (V)
AUBERGINE PANANG CURRY, chargrilled baby courgettes £12.95 (V)

side orders

LOBSTER PAD THAI £19.95
TIGER PRAWN PAD THAI £14.95 (V)
WHITE CRAB & SHRIMP FRIED RICE £9.45
EGG FRIED RICE £5.45 (V)
STEAMED JASMINE RICE £4.45 (V)
STICKY RICE in banana leaf £5.45 (V)
STIR-FRIED BEANSPROUTS, braised garlic cloves £5.45 (V)
TRUFFLED BABY PAK CHOI, light premium soy £7.95 (V)
MORNING GLORY, garlic and chillies £8.45 (V)
STIR-FRIED TRIO OF ASIAN MUSHROOMS, spring onions, garlic and black pepper £9.45 (V)
GAI LAN, braised garlic cloves and oyster sauce £8.45 (V)
CHOI SUM, oyster sauce £7.45 (V)
GRILLED ASPARAGUS, teriyaki sauce £7.45 (V)
WOK FRIED MIXED SEASONAL VEGETABLES £8.45 (V)
WATER CHESTNUT, SUGAR SNAP, CLOUD EAR AND SHIITAKE STIR-FRY £8.45 (V)

eight plate sharing menu

lunch only, minimum two people £29.50 per person

STEAMED SPICY SZECHUAN EDAMAME
TIGER PRAWN HOT & SOUR SOUP
BARBECUED PORK BUNS AND BAKED VENISON PUFFS
CRISPY PEKING DUCK ROLL
COTSWOLD CHICKEN STIR FRY
GRESSINGHAM DUCK BREAST RED CURRY
BABY PAK CHOI
STEAMED JASMINE RICE

ten plate sharing menu

minimum two people £39.50 per person

STEAMED PRAWN & CHIVE HAR GAU, BAMBOO & TARO HAR GAU
TIGER PRAWN TEMPURA
COTSWOLD CHICKEN SATAY
CRISPY GRESSINGHAM DUCK SALAD
CHARGRILLED BLACK PEPPERED LAMB CUTLETS
STEAMED SEABASS FILLET
BEEF SIRLOIN PANANG CURRY
CHOI SUM
BEAN SPROUTS
STEAMED JASMINE RICE

twelve plate sharing menu

minimum two people £49.50 per person

MODERN STYLE YELLOWTAIL SASHIMI
SOFT SHELL CRAB TEMPURA
ROCK SHRIMP POPCORN
STEAMED SCOTTISH DIVER SCALLOP
GRILLED BLACK COD
CHARGRILLED SIRLOIN OF WAGYU BEEF
COTSWOLD CHICKEN BREAST GREEN CURRY
TIGER PRAWN PAD THAI
STIR-FRIED TRIO OF ASIAN MUSHROOMS
GAI LAN
STEAMED JASMINE RICE
CHOCOLATE FONDANT SOUP

premium sharing menu

minimum two people £62.50 per person

SHRIMP CRACKERS
STEAMED EDAMAME
MODERN STYLE SEABASS SASHIMI
WAGA MESU
GRESSINGHAM DUCK BREAST RED CURRY
TIGER PRAWN EGG NOODLE STIR FRY
JAPANESE SALAD
GRILLED ASPARAGUS
STEAMED JASMINE RICE
ENGLISH STRAWBERRIES AND TONKA BEAN ICE CREAM

desserts

RHUBARB CHEESECAKE, ginger jelly £8.95 (V)
SALTED BUTTER CARAMEL, pistachios, peanuts and chocolate sorbet £8.95 (V)
TROPICAL FRUIT SALAD, lychee granite, passion fruit and banana sorbet £8.95 (V)
LEMONGRASS PANNACOTTA, caramelised banana and toffee sauce £8.95 (V)
CHOCOLATE FONDANT SOUP, tonka bean ice cream £8.95 (V)
PASSIONFRUIT & MANGO KNICKERBOCKER GLORY, vanilla ice cream, passion fruit and mango sorbet £8.95 (V)
CHOCOLATE COOKIE SUNDAE, chocolate sorbet, vanilla ice cream and chocolate sauce £8.95 (V)
CHOICE OF HOME MADE ICE CREAMS & SORBETS madagascan vanilla, tonka bean bitter chocolate, strawberry, lychee, passion fruit or banana £8.95 (V)

prices include all government taxes. a discretionary gratuity of 12.5% will be added to your bill. due to the presence of nuts in our kitchen we cannot guarantee the absence of nuts in any of our dishes. some dishes contain ingredients that are not set out on the menu, guests with allergies should be aware of this risk. please speak to a member of staff if you wish to know more about our ingredients or if you wish to discuss allergens
all of our gloucestershire old spot pork and welsh badger face lamb is reared at the crazy bear farm.
all of our meats are butchered at the crazy bear farm shop.