



SOFT DRINKS

Large Bottled Water.....	£3.75
<i>Decantae, still or sparkling, 750 ml</i>	
Coke.....	330 ml £2.75
Diet Coke.....	330 ml £2.75
Sprite.....	330 ml £2.75
Tonic.....	200 ml £1.95
Slimline Tonic.....	200 ml £1.95
Sparkling Elderflower.....	£3.50
<i>with or without ginger</i>	
Juice.....	£2.95
<i>Orange, Pineapple or Cranberry</i>	

WINE

WHITE

Pinot Grigio175 ml £5.95 | bottle £19.95
delle Venezie, Italy, 2014

Sauvignon Blanc.....175 ml £6.95 | £25.95
Marlborough, New Zealand, 2013

RED

Merlot.....175 ml £5.95 | bottle £19.95
del Vento, France, 2014

Malbec.....175 ml £6.95 | £25.95
Don Manuel Villafane AG, 2013

BLUSH

Pinot Grigio IGT Blush.....bottle £19.95
Italy, 2014

SPARKLING

Prosecco175 ml £5.50
Veneto, Italy, NV

Prosecco.....bottle £28.95
DOC Treviso Brut, Italy, NV

BEERS

Asahi Japan330 ml btl £4.25

Chang Thailand330 ml btl £4.50

Kirin Ichiban Japan330 ml btl £4.75

Peroni Gluten Free Italy330 ml btl £4.25

Asahi Draught Japan.....1/2 pint £3.50

Asahi Draught Japan.....pint £5.50



GIN & TONIC

Beefeater.....50 ml £6.50
fresh juniper followed by notes of citrus

Bombay Sapphire.....50 ml £7.50
touch of juniper, a ripe citrus and hints of spice

Beefeater Pink50 ml £7.50
strawberry flavours tune with notes of juniper

Monkey 47.....50 ml £8.95
crisp and tangy gin made with 47 botanicals

VODKA

served with a mixer

Eristoff.....50 ml £6.50
distilled in a three-step process to ensure purity

RUM

served with a mixer

Bacardi Carta Blanca50 ml £6.50
notes of honey, vanilla and oak spices

Havana Club 3 year50 ml £7.50
aged in white oak barrels

Bacardi Oakheart50 ml £7.95
notes of brown sugar with a cinnamon finish

WHISKEY

served with a mixer

Jack Daniel's.....50 ml £6.50
Distinct sweetness with a slight spice and vanilla flavour, perfect with cola.

Jameson Whiskey50 ml £6.50
Adored for its pear, hops, green apple and vanilla flavor notes.

SHOTS

Woodford Reserve.....25 ml £5.95
small batch Kentucky straight bourbon whiskey

Olmecca Blanco25 ml £4.95
tequila shot served with lime

COCKTAILS

Lychee Bellini.....£5.95
prosecco & lychee purée

Passionfruit Bellini.....£5.95
prosecco & passionfruit purée

Bali Maitai.....£8.50
Bacardi Carta Blanca rum, Bacardi Oakheart rum, pineapple juice, orange juice & amaretto

Effervescent Elderflower.....£7.95
Beefeater gin, sparkling elderflower, fresh mint

Tootoomoojito.....£7.95
Havana Club rum, lime, sugar, soda & mint

Margarita.....£7.50
tequila reposado gold, Cointreau, lime juice, lemon juice & sugar

Aperol Spritz.....£7.95
Aperol, prosecco, soda & orange

Cosmopolitan.....£7.95
Eristoff vodka, Cointreau, lime & cranberry

#thirstythursday

ALL Cocktails £4
every Thursday!*

(not available on event & match days)

MOCKTAILS

Cinderella.....£5.50
orange, pineapple, cranberry, grenadine & soda

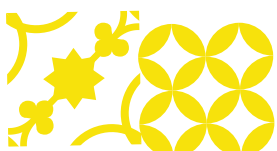
Great Pretender.....£5.50
passionfruit, orange juice & grenadine

DESSERTS

Japanese Mochi.....£5.95
Japanese sticky rice cake filled with assorted flavours of ice cream

Natural Frozen Yogurt.....£4.50

DRINKS





SMALL PLATES

- Prawn Crackers£1.95
light and crisp **Gf**
- Edamame£3.95
lightly blanched with sea salt **Vg Gf**
- Wanton Soup£5.95
homemade chicken dumplings, spring onion, sesame oil
- Vegetable Spring Rolls (3).....£5.95
handmade mushroom & vegetable rolls, sweet chilli **Vg**
- Shichimi Squid£6.95
shichimi pepper salt, sweet chilli **Gf**
- Tempura Tiger Prawns (4).....£7.25
hand battered prawns, seaweed salt and spicy mayo
- Crispy Smoked Chicken£7.25
chilli salt, spicy mayo **Gf**
- Popcorn Cauliflower£5.50
crispy cauliflower, nori salt, spiced kale and chojang chilli sauce **V**
- Chicken Gyoza (4).....£5.95
steamed & pan fried dumplings, black rice vinaigrette
- Vegetable Gyoza (4)£5.50
steamed & pan fried vegetarian dumplings and black rice vinaigrette **V**
- Grilled Chicken Satay (3)£6.95
skewers, creamy coconut peanut sauce **Gf**
- Crispy Duck Rolls (3)£6.25
handmade rolls, hoisin sauce
- Korean Fried Chicken£7.95
crispy chicken thighs, sweet & spicy Korean BBQ sauce, pickled radish, sesame seeds

DIETARY REQUIREMENTS: If you have any allergies or dietary requirements please let us know. Vegan, vegetarian and gluten free dishes have been clearly labeled. An allergy menu is available. We will happily accommodate changes to a dish; please note this will increase the cooking time. Speak to your server, they can help recommend dishes.

Any gratuity you leave & our discretionary 12.5% service charge goes directly to our staff.

Gf Gluten Free **V** Vegetarian **Vg** Vegan

DIM SUM

4 dumplings per basket, served with chilli soy.

- Pork & Prawn.....£6.95
- Cashew Chicken£6.95
- Scallop & Prawn.....£6.95
- Spicy Chicken.....£6.95
- Prawn£6.95
- Prawn & Chives.....£6.95
- Spicy Prawn£6.95
- Spicy Veggie **V**£6.95
- Mixed Veggie **V**£6.95

SALADS

- Smoked Chicken Salad.....£7.50
crispy smoked chicken, mixed leaves **Gf**
- Tofu Satay Salad£9.25
crispy tofu, mixed leaves, creamy satay dressing **Vg Gf**
- Duck & Watermelon Salad.....£9.95
crispy aromatic duck, fresh watermelon, hoisin dressing
- Seaweed Salad.....£6.95
pumpkin seeds, edamame, black sesame dressing **V**

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FOOD



HOMEMADE CURRIES

Rendang Curry

Malaysian style curry with ground candlenuts and sweet potato

Chicken - marinated chicken thighs **Gf**.....£11.95

Beef - slow cooked **Gf**.....£12.95

Thai Green Curry

Tootoomoo signature green curry with seasonal vegetables and coconut cream

Chicken - marinated breast strips **Gf**.....£9.95

Prawn - plump tiger prawns **Gf**.....£12.50

Tofu - courgette, fine beans and broccoli **Vg Gf**.....£9.95

Katsu Curry

mild Japanese curry sauce with seasonal vegetables

Chicken - panko coated crispy fillet.....£10.50

Prawn - tempura battered tiger prawns.....£12.50

Vegetable - tofu and crispy cauliflower **V**.....£9.95

FROM THE WOK

Szechuan Chilli

seasonal vegetables wok fried with Szechuan pepper, cashew nuts and superior soy sauce

Chicken - marinated breast strips.....£10.95

Beef - marinated strips.....£11.95

Prawn - plump tiger prawns.....£12.50

Tofu - courgette, carrot and broccoli **Vg**.....£9.95

Korean Bulgogi

seasonal vegetables wok fried with sweet & spicy Bulgogi sauce, served with chojang chilli sauce

Chicken - marinated breast strips.....£10.95

Beef - marinated strips.....£11.95

Tofu - courgette, carrot and broccoli **Vg**.....£10.50

AROMATIC CRISPY DUCK

Aromatic Duck

six steamed pancakes, crudites and hoisin sauce.....£15.50

six extra pancakes.....£1.95

extra crudites.....£1.95

NOODLES

Ramen

ramen noodles wok fried with chilli oil and seasonal veggies

Chicken - breast strips, egg, tofu, oyster sauce.....£9.95

Beef - marinated strips, egg, tofu, oyster sauce.....£10.50

Tofu - broccoli, courgette, tomato and fine beans **V**.....£9.95

Pad Thai

flat rice noodles wok fried with egg, vegetables, chilli, tofu, lime and peanuts

Chicken - marinated breast strips **Gf**.....£10.50

Prawn - plump tiger prawns **Gf**.....£11.50

Vegetable - broccoli, courgette, tomato and fine beans **V Gf**.....£9.95

Singapore

vermicelli noodles wok fried with egg, chilli, seasonal vegetables and superior soy sauce

Chicken - marinated fillet strips.....£9.95

Prawn - plump tiger prawns.....£10.95

Tofu - broccoli, courgette, tomato and fine beans **V**.....£9.95

Wanton Vermicelli

vermicelli noodles, flavoursome broth, homemade chicken dumplings, broccoli, spring onion, sesame oil.....£11.50

RICE, SIDES & EXTRAS

Steamed Rice **Vg Gf**.....£2.95

Japanese Brown Rice **V Gf**.....£3.50

Egg Fried Rice **V Gf**.....£3.95

carrot, sweetcorn, spring onions, sesame oil

Plain Rice Vermicelli **Vg**.....£3.95

spring onion, sesame oil, superior soy sauce

Steamed Vegetables **Vg Gf**.....£3.75

broccoli, courgette and fine beans

Extra Sauces.....each £1.00

Sweet Chilli, Hoisin, Spicy Mayo, Fresh Chilli, Satay Sauce, Chilli Oil, Chojang Chilli Sauce, Black Sesame Dressing, Kizami Wasabi

Gf Gluten Free **V** Vegetarian **Vg** Vegan

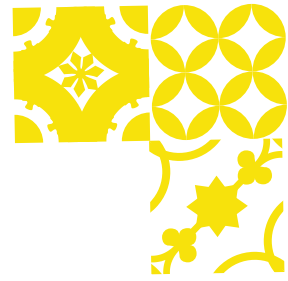
FOOD



TOOTOOMOO
FRESH PAN ASIAN FOOD



Drink Me



Prosecco Veneto, Italy, NV

Pinot Grigio delle Venezie, Italy, 2018

Merlot del Vento, France, 2018

Asahi Draught Japan

STARTERS COURSE 1 - CHOOSE 1 STARTER per person

Prawn Crackers *tradition spicy shrimp prawn crackers* **Gf**

Edamame *steamed edamame beans seasoned with sea salt flakes* **Vg Gf**

Wanton Soup *homemade chicken dumplings, spring onion, sesame oil*

Vegetable Spring Rolls *with sweet chilli sauce* **Vg**

Crispy Duck Rolls *with hoisin sauce*

DIM SUM with soy dip COURSE 2 - CHOOSE 1 DIM SUM per person

Scallop & Prawn

Spicy Veggie **V**

Chicken & Cashew

Prawn & Chives

Pork & Prawn

Mixed Veggie **V**

Spicy Chicken

Spicy Prawn

SMALL PLATES COURSE 3 - CHOOSE 1 SMALL PLATE per person

Cauliflower Popcorn *crispy cauliflower seasoned with nori salt, served with spiced kale and spicy chojang chilli sauce* **V**

Vegetable Gyoza *steamed and grilled veggie gyoza dressed with black rice vinaigrette* **V**

Japanese Gyoza *steamed and grilled chicken gyoza dressed with black rice vinaigrette*

Chicken Satay *grilled sticks served with creamy peanut sauce* **Gf**

Korean Fried Chicken *sweet & spicy Korean BBQ sauce and served with pickled radish* **Gf**

BIG PLATES COURSE 4 - CHOOSE 1 BIG PLATE per person

Katsu Chicken *panko crusted chicken breast served with seasonal vegetables in a mild Japanese curry sauce*

Green Curry Chicken *chicken and seasonal vegetables in a mild Thai style green curry sauce* **Gf**

Green Curry Vegetables *seasonal vegetables in a mild Thai style green curry sauce* **Vg Gf**

Chicken Pad Thai *flat rice noodles wok fried with egg, chicken, beansprouts, tofu and pad thai sauce* **Gf**

Vegetable Pad Thai *rice noodles wok fried with egg, mixed vegetables, beansprouts, tofu and pad thai sauce* **V Gf**

Beef Ramen *ramen noodles wok fried with beef, beansprouts, tofu, mixed vegetables, egg, chilli oil and superior soy*

Chicken Ramen *ramen noodles wok fried with chicken, beansprouts, tofu, mixed vegetables, egg, chilli oil and superior soy*

Vegetable Ramen *ramen noodles wok fried beansprouts, tofu, mixed vegetables, chilli oil and superior soy* **Vg**

Szechuan Chilli Tofu *seasonal vegetables wok fried with Szechuan pepper, cashew nuts and superior soy sauce* **Vg**

BOTTOMLESS BRUNCH

£29.95 per person for 1.5 hours includes unlimited selected prosecco, wine, draught beer & 4 course brunch
Saturday & Sunday from 12pm to 4pm. Upgrade your brunch to £34.95 per person for 2 hours!
T&Cs apply, ask for details.

