

CIRCUS

VEGAN MENU(Ve)(DF)(GF)

BEFORE

Glass of Prosecco

Edamame Beans on Ice

Sea salt & soy mirin

Spinach Ohitashi

White miso & sesame

SMALL

Quinoa & Pomegranate San Choy Bau

Cauliflower, lemon grass & ginger. Served in a lettuce cup

Agedashi Tofu

Konbu dashi, ginger, spring onion & daikon

LARGE

Soy Glazed Tempeh

Roasted peppers, red onion, crispy chilli & sesame

Golden Yellow Curry

Baby corn, cherry tomato, long aubergine, toasted pumpkin seeds & sweet basil

Selection of sides served to share

Sesame Truffle Green Beans

Jasmine Rice with Nori Seasoning

DESSERT

Vegan Chocolate Fondant (not GF)

Vegan raspberry gelato & chilli

This menu is subject to change.

We operate a very busy kitchen incorporating a high use of nuts, shellfish and ingredients containing gluten so therefore can not guarantee the complete absence of traces of these or any allergens in your food.

An optional service charge of 12.5% will be added to your bill.

(Ve).....Suitable for vegans
(GF).....Gluten free
(G*).....Can be altered for Gluten free
(DF).....Dairy Free