



Signature Menu

67 per person | minimum two people per set menu (classic or vegetarian)

CLASSIC

SHRIMP CRACKERS sweet chilli dipping sauce

CRISPY SEAWEED GF

STEAMED EDAMAME japanese chilli powder, rock salt GF

STICKY GLOUCESTERSHIRE OLD SPOT PORK RIBS smoked with jasmine tea

MODERN STYLE SEA BASS SASHIMI chilli, crispy garlic, coriander, ponzu sauce

ROASTED MANDARIN CHERRY VALLEY DUCK

HONEY ROASTED LOIN OF GLOUCESTERSHIRE OLD SPOT PORK

CRISPY BELLY OF GLOUCESTERSHIRE OLD SPOT PORK pak choi, pickled ginger, premium soy chilli dipping sauce

KING PRAWN PAD THAI NOODLES peanuts, egg, tamarind, beansprouts, spring onion

CHARGRILLED EGGPLANT black bean sauce

STEAMED JASMINE RICE GF

LEMON MERINGUE TART with raspberry sorbet

VEGETARIAN

CRISPY SEAWEED GF

STEAMED EDAMAME japanese chilli powder, rock salt GF

MIXED VEGETABLE TEMPURA tempura dipping sauce

SHIITAKE, BUTTON & CHESTNUT MUSHROOM SATAY ajard cucumber relish, peanut dipping sauce

CRISPY RICE PAPER VEGETABLE SPRING ROLL hoi sin dipping sauce

MORI-NU TOFU RED CURRY cherry tomatoes, green and red grapes, pineapple, lychees, basil GF

CHARGRILLED EGGPLANT black bean sauce

VEGETABLE EGG NOODLE STIR FRY beansprouts, spring onion

JAPANESE SALAD white asparagus, avocado, crispy mori-nu tofu, onion, rocket, sesame dressing

TRUFFLED BABY PAK CHOI light premium soy

STEAMED JASMINE RICE GF

LEMON MERINGUE TART with raspberry sorbet

PB plant based | GF adaptable for gluten-free | WB wellbeing dish - Unfortunately, we are unable to guarantee the absence of nuts in any dish.

Some dishes contain ingredients that are not specified in the description, please speak with your server to know about allergens.

Prices include VAT | Exclude discretionary 13.5% service charge added to your final bill.