

CIRCUS

VEGAN MENU(Ve)(D)(G)

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.

(V).....Suitable for vegetarians
(V*).....Can be altered for vegans
(G).....Gluten free
(G*).....Can be altered for Gluten free
(D).....Dairy Free