Sunday Menu

2 COURSES £28.50 | 3 COURSES £35.00 *supplement fees may apply

Starters 9 **EDAMAME** Shichimi Seasoning v ve 9.5 HALLOUMI POPCORN Truffle Honey v **ROSE HARISSA HOUMOUS** 9 Grilled Flatbread v ve CHICKEN YAKITORI 14 Habanero Chilli & Sesame 9 **GUACAMOLE** Pico De Gallo, Cripsy Blue Corn Chips v ve Mains COCONUT CURRY 16 Roasted Butternut Squash, Pickled Cucumber, Crispy Chilli Dressing v ve CHICKEN KATSU 19 Crispy Golden Chicken, Coconut Katsu Sauce, Thai Som Tam Slaw 22 **KO-RICAN SALMON** Thai Chimmi Churri, Grilled Corn, Mango Pico De Gallo, Crunchy Blue Corn Tostadas **CREAMY TRUFFLE LINGUINE** 18 Gran Moravia Cheese v Sides **KYOTO FRIES** 6.5 Szechuan, Nori & Sesame Seasoning, Yuzu Mayovve DAN DAN NOODLES 12.5 Red Chilli, Spring Onions v ve

ravy and Yorkie pudding's. choose 1 meat per person. OP UPS AULI CHEESE arlic & Herb Gratin. Vintage Cheddar Cheese v EASONAL GREENS easonal Green Vegetables, Salted Butter COASTIES rispy Roasted Potatoes, Garlic & Herbs vve ED WINE GRAVY YEGAN GRAVY vve	6.5 6.5 2 2
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HE SHARER BOARDS 9 SERVES 2 20 FOR EVERY EXTRA GU Our sharing roast for 2 or more people includes oard of meats, all the trimmings, jug's of red w	а
GOLDEN ROASTED CAULIFLOWER	18.5
EMON & GARLIC ROAST CHICKEN Siant Yorkshire Pudding	19.2
COAST SIRLOIN OF BEEF	21
Il served with Firefly Roasties, Sprouting roccoli, Carrot & Swede Mash, Green Beans an red Wine Gravy	d

Desserts

WARM BISCOFF CHURRO CHEESECAKE Dulce De Leche, Cinnamon Sugar, Sweet Vanilla Cream, Biscoff Crumb v 11

STEAMED PAK CHOI Miso & Sesame Dressing v ve

Furikake Seasoning v ve

SUSHI RICE

Vanilla Ice Cream v

6

7

ROASTED PINEAPPLE & COCONUT PANNA COTTA Sweet Mango & Passionfruit v ve

All dishes complement each other with an emphasis on grazing, sharing and trying new things. We recommend 2-3 dishes per person or let your server recommend their favourites. Please make sure your server is aware of any allergies or intolerances. All tables subject to discretionary service charge of 12.5%. **v vegetarian ve vegan**

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