

A TASTE OF ASIA

*Experience the vibrant flavours of Asia expertly crafted by our talented chef Ben Miller, this menu only runs from **March 4th to March 21st 2026** so don't miss out and book now*

TITBITS

Japanese Rice Crackers £5
Prawn Crackers £5
Our Classic Crispy pork belly in Black
vinegar Caramel £8
Wasabi Nuts £5
Satay Skewers £6

SIDES

Wakame Seaweed £6
Papaya Salad (Som Tam) £8
Coconut Rice £6
Bok Choi, Sesame, Chilli & Ginger £6
Kimchi £6
Fermented Carrots in Miso Butter,
Roasted Peanuts

STARTERS

Slow cooked Pork Belly in a Chinese Five Spiced Miso Caramel £14

*Topped with Minced Prawns and Sesame Asian Infused Wakame Seaweed, Soy & Sesame Dressing
(Play on Prawn on Toast)*

Salt & Pepper Tempura Squid with Sticky Honey & Chinese Five Spiced Pork Belly £15

Pickled Cucumber Salad, Soy & Sesame Dressing

Roasted Bang Bang Cauliflower £11

*Asian Salad, Peanut & Sesame Dressing, Spring Onion, Siracha Sauce - **peanuts***

Crispy Chilli Beef in Sweet Oriental Chilli Sauce £13

Pickled Cucumber, Asian Salad, Spring Onion, Chilli & Coriander

Pan Seared Sashimi Grade Szechuan Pepper Tuna £16

Wakame Seaweed, Wasabi Emulsion, Ponzu Dressing & Flying Fish Roe

Our Duo of Bao Buns £13

Our Light Fluffy Buns Filled with

Sticky Pork Caramelised in Black Vinegar Caramel

Sticky Roast Chicken & Five Spiced Honey

Asian Braised Beef Brisket In Hoi Sin

topped with Pickled Ginger, Crushed Peanuts, Chilli, Spring Onion & Toasted Sesame Seeds, Siracha Mayo

Crispy Fried King Prawns Wrapped in Wanton Pastry £15

Chinese stem ginger & Leek, with Crisp Kombu Seasoned Seaweed & Sweet chilli Sauce

PLATTER FOR TWO

Asian Platter £54

Asian Belly Pork in Caramelised Black Vinegar, Salt & Pepper Tempura Squid,
Chicken Satay Skewers, Thai Chicken & King Prawn Coconut Curry,
Jasmine Rice, Toasted Peanuts & crispy Fried Shallots - *peanuts*

Crispy Chinese Aromatic Duck Pancakes for Two £22

Warm Steamed Pancakes, Cucumber, Spring Onion, Plum Sauce

MAINS

Fragrant Thai Chicken & King Prawn Coconut Curry with Jasmine Rice £24

*Toasted Peanuts, Crispy Fried Shallots, Tenderstem, Sweet Potato - *peanuts**

Crisp Asian Belly of Pork in Black Spiced Vinegar Caramel £26

*Pickled Cucumber Salad, Tenderstem, Coconut Rice - *peanuts**

Oven-roasted Fillet of Red Snapper, Sweet Chilli Glazed King Prawns £28

Spring Onion & Ginger Wine Sauce, Tenderstem, Crab & Coconut Cake, Crème Fraiche

Cauliflower, Chickpea & Roasted Sweet Potato Malay Curry £22

*Fragrant Jasmine Rice, Tenderstem, Grilled Sambal Aubergine – *vegan, peanuts**

Chefs Thai Green Curry Chicken Curry £24

Served with Fragrant Jasmin Rice

Peanut Enriched Curry of Slow Braised Beef Cheek & Thai Basil £28

*Fermented Carrots, Coconut Rice, Aromatic herb Salad-*peanuts**

Whole Grilled Squid £26

With Thai Sweet & Sour Spicy Sauce, Jasmin Rice & Som Tam

Nasi Goreng Indonesian Fried Rice £24

Chicken, Pork Belly, King Prawn, Toasted Peanuts, Chilli, Spring Onion, Kecap Manis, Fried Egg

Oven Baked Miso Cod

Steamed Rice, Sauteed Green Vegetables in a chilli. Sesame & Ginger Dressing

DESSERTS

Warm Mango, Stem ginger & Brioche Pudding £8

Black Coconut Ice Cream

Spiced roasted Pineapple Tart Tartan £9

Spiced Ginger Ice Cream

Bahn Gan £8

Vietnamese Coconut Crème Caramel