

# CIRCUS

## VEGAN MENU(Ve)(DF)(GF)

### BEFORE

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**Glass of Prosecco**

**Edamame Beans on Ice**

Sea salt & soy mirin

**Spinach Ohitashi**

White miso & sesame

### SMALL

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**Quinoa & Pomegranate San Choy Bau**

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

**Agedashi Tofu**

Konbu dashi, ginger, spring onion & daikon

### LARGE

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**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

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**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