

C H I N O L A T I N O[®]

Main Menu

An optional 10% service charge will be added to the bill for parties of 6 or more.

If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff.

(V) Vegetarian
(S) Spicy
(N) Nuts

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'MENZAIFU' 免罪符
CHINO SET MENU
£35PP / MIN. 4 DINERS

SUSHI & SASHIMI SALADS

Tenkasu roll, smoked paprika
crumble, chipotle miso, shiso
leaf, kizami wasabi

Chicken salad, coriander, mint,
chilli (s)

SMALL DISHES

Beef taco
Avocado puree, chipotle miso

Sesame prawn spring roll
Chilli garlic sauce (S)

MAIN DISHES

Korean pork belly, cucumber
and daikon salad, wasabi salsa

Chicken, green chilli sauce,
sweet potato miso, Peruvian
corn

Seared salmon, edamame puree,
shiso leaf, pomegranate

Thai vegetable yellow curry (V)

'KEI MONO' 景物
CHINO SET MENU
£45PP / MIN. 2 DINERS

SUSHI & SASHIMI SALADS

Tenkasu roll, smoked paprika
crumble, chipotle miso, shiso
leaf, kizami wasabi

Chicken salad, coriander, mint,
chilli (s)

SMALL DISHES

Crispy Duck
Cucumber, chilli, spring onion,
hoisin sauce, pancakes

Beef taco
Avocado puree, chipotle miso

MAIN DISHES

Sirloin steak on hot rocks, soy,
mirin, garlic (180gr)

Thai chicken yellow curry

Seared salmon

DESSERT
Dessert Platter (N)

ALL TASTING MENUS INCLUDE
JASMINE RICE

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APPETISERS

MARINATED OLIVES ^(V)
Yuzu and pickled ginger
£5.50

INSIDE OUT CHICKEN
WINGS ^(S)
Sweet chilli sauce
£4.50

EDAMAME ^(V) ^(S)
Confit garlic and chilli
£3.00

WASABI PORK POPCORN
£3.00

DIM SUM

BEEF TACO
Avocado puree, chipotle miso
£6.00

SESAME PRAWN SPRING ROLL
Chilli garlic sauce ^(S)
£6.50

SEABASS & CRAYFISH GYOZA
Miso (2 pieces)
£4.50

SASHIMI/SALAD

SASHIMI PLATTER
3 types of fish (2 or 4
pieces each)
£12 / £21

TUNA SASHIMI SALAD
Yuzu ponzu, pickled
cucumber
£12.00

BLOWTORCHED SALMON
SASHIMI
Yuzu, lemongrass, ponzu
£11.00

CRISPY DUCK
Cucumber, chilli, spring onion,
hoisin sauce, pancakes
£14.50

CHICKEN OR BEEF SALAD ^(S)
Coriander, mint, chilli, shallots,
cucumber, red onion
£9.00 / £11.50

TEMPURA

STONE BASS
Curried tempura chimichurri,
mango, shiso leaf
£12.00

PRAWNS WRAPPED IN SHISO
LEAF
Ponzu sauce
£6.50

SMALL DISHES

CALAMARI
Tamarind dressing, tomato, red
onion, mint, coriander
£7.50

WHITE MISO SOUP
Tofu, spring onion, wakame,
enoki mushroom
£4.50

SUSHI

SURF & TURF ROLL

Shrimp tempura, sirloin,
jalapeno mayonnaise

£12.00

TENKASU ROLL

Tuna, smoked paprika crumble,
chipotle miso, shiso leaf,
kizami wasabi

£9.00

BLOWTORCHED SALMON

Avocado, cucumber, jalapeño
mayonnaise

£9.00

JALAPEÑO MAKI ^(V)

Cos, cucumber, onion, tomato,
truffle mayonnaise

£9.00

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FISH DISHES

STONE BASS
Chilli coriander ponzu
£19.00

BLACK COD
Spicy miso
£35.00

SEARED SALMON
Edamame puree, shiso leaf,
miso, pomegranate
£17.00

MEAT DISHES

CASTERBRIDGE SIRLOIN STEAK
180G
Served on hot rocks, soy, mirin,
garlic
£19.00

SLOW COOKED PRIME BEEF
SHORT RIB
Teriyaki sauce
£19.00

DUCK BREAST
Orange miso, marjoram,
coriander, lime
£17.50

KOREAN PORK BELLY
Cucumber and daikon salad,
wasabi salsa
£16.00

CHICKEN
Green chilli sauce, sweet
potato miso, Peruvian corn
£16.00

THAI CHICKEN YELLOW
CURRY^(S)
Jasmine rice
£14.50

VEGETARIAN

THAI VEGETABLE YELLOW
CURRY ^(V/S)
Jasmine rice
£12.00

SIDES

BABY SPINACH SALAD ^(V)
Goma dressing, sesame seeds
£5.00

STEAMED BOK CHOI ^(V)
Sweet soy, sesame
£4.50

JASMINE RICE ^(V)
£3.00

ALL DESSERTS

VANILLA CREME BRULEE ^(N)

Strawberry and lemongrass
soup, strawberry sorbet
£6.50

CHOCOLATE FONDANT ^(N)

White chocolate sauce, ginger
ice cream
£6.50

MANGO CHEESECAKE ^(N)

Mango salsa, mango sorbet
£6.50

EXOTIC FRUIT PLATTER ^(N)

Chocolate sauce
£5.00

SELECTION OF HOMEMADE
SORBETS

Kiwi, guava, lychee and mango
£5.00

CHINOS DESSERT PLATTER ^(N)

Mango cheesecake, chocolate
tempura, selection of sorbets,
exotic fruit
£13.00

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COFFEES

Espresso Martini
£7.50

Flat White Martini
£7.50

Liqueur Coffee
£7.50

Espresso/ Machiato
£2.00

Double Espresso / Americano
£2.50

Mocha / Cappuccino / Latte
£2.95

TEA

English breakfast
£2.50

Earl grey
£2.50

Green tea
£2.95

Pure camomile
£2.50

Fresh mint tea
£3.00

DIGESTIF

COCKBURNS PORT

Lusciously ripe, vibrant fruit of youth and lovely tannins which give it the slightly peppery spice on the tongue
£5.20

TIO PEPE SHERRY

Uncompromisingly dry, refreshing and distinctive
£4.80

COGNAC ARMAGNAC

Martell XO
£23.95

Martell VSOP
£7.75

Martell VS
£7.00

Armagnac Janneau VSOP
£18.75

HENNESSY FINE DE COGNAC
£7.75

HENNESSY XO
£33.50

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CHAMPAGNE

	Bottle	Glass
G.H. Mumm Cordon Rouge Brut 12% Fresh citrus and floral notes in abundance	£44.00	£8.00
Perrier-Jouet Grand Brut 12% Spring flowers and white peach touched with honey	£50.00	
Chapel Down Classic Brut 12% Ripe red apples and peach with apples and light tropical fruit	£50.00	
Perrier-Jouet Blason Rosé, 12% Wild strawberries and rose petals	£72.00	
Ruinart Blancs de Blancs, 12.5% White-fruit flavours with fresh cream and brioche	£80.00	
Bollinger Special Cuvée Brut 12% Pinot-dominated blend uses grapes from the Grand Cru village of Aÿ	£85.00	
Louis Roederer Cristal Brut 12% Delicate aromas of brioche, nuts balanced with notes of lemon peel, nectarine and peach	£220.00	

SPARKLING WINE

Da Luca Prosecco, France 11% Pear and peach fruit on a lively, yet soft and generous palate	£28.00	£6.75
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ROSE WINE

Belvino Pinot Grigio Rosato, Italy 11.5% Fresh summer fruit	£22.00	£6.75
Mirabeau Côtes de Provence, France 13% Ripe cherry and raspberry flavours	£28.00	£7.50
Rare Vineyards Cinsault, France 12% Fresh summer-fruit flavours, notes of raspberry and cherry	£28.00	

WHITE WINE

Le Bosq Blanc, France 11.5% Delicate citrus and passion fruit flavours with floral notes and a lively, dry finish	£22.00	£6.00
Vine Trail Gewürztraminer, Chile 12.5% Classic notes of orange blossom, lychee and rose followed by a fresh finish	£25.00	£6.50
San Floriano Pinot Grigio, Italy 12% Light, delicate fruit flavours and a refreshing unoaked finish	£26.00	£7.00
Vidal Sauvignon Blanc, New Zealand 13.5% Crisp herbaceous passion-fruit and melon	£34.00	£8.00
Veramonte Chardonnay, Chile 14.5% Crisp acidity and flavours reminiscent of green apple and tropical fruit	£30.00	
Analivia, Verdejo Rueda, Spain 13% Complex aromas of ripe soft peach and pear fruit, lemon and floral hints	£32.00	
Chapel Down Flint Dry White, England 12% Full of summery aromas of greengage, pear, citrus, blossom and stone fruit	£34.00	
Gavi di Gavi Villa Lanata, Italy 13% Delicate floral bouquet, fresh green gooseberry	£38.00	
Albarino Paco e Lola, Spain 13% Green apples, pear and lemons with mineral accents	£40.00	
Chablis Louis Jadot, France 12.5% Typical floral, green fruit and mineral notes	£42.00	
Sancerre La Graveliere, France 13% A classic traditional Sancerre, packed with gooseberry fruit	£44.00	

RED WINE

Rare Vineyards Carignan, France 12.5% Concentrate rich fruit juice from grapes grown on old vines	£24.00	£6.50
Tekena Merlot, Central Valley, Chile 13% A fruit-driven Merlot with raspberry and blueberry fruit leading to a soft finish	£26.00	£7.00
Callia Lunaris Malbec, Argentina 13% Cherry, plum with warming spice	£28.00	£7.50
Drifting Cabernet Sauvignon, USA 13.5% Blackcurrant fruit flavours; with notes of raspberry and cherry	£30.00	
Château Montcabrier, France 13% Provides classic claret flavours	£32.00	
Don Jacobo Rioja Crianza, Spain 13.5% Silky, smooth raspberry and cream	£35.00	
Passori Rosso, Veneto, Italy 14% Rich, smooth red wine, showing flavours of plum and dried fruit	£35.00	
The Motorcycle Marvel Shiraz, South Africa 14.5% Spicy hedgerow fruit, intense and silky	£38.00	
Veramonte Pinot Noir, Chile 14% Raspberry, black cherry and a touch of spice	£37.00	
Chianti Classico, Aziano, Ruffino 13.5% Intense aromas of violet, red berry fruit and spices	£40.00	
Chapel Down Union Red, England 12.5% A blend of Rondo and Pinot Noir produces attractive cherry and strawberry flavours in a light refreshing red	£40.00	