

CIRCUS

TASTING MENU

— Served to share —

BEFORE

Glass of Prosecco

Edamame Beans On Ice (Ve)(GF)(DF)

Sea salt & soy mirin

Spinach Ohitashi (GF)

Dashi broth, sesame & bonito

SMALL

Aromatic Duck Gyoza

Hoisin & red vinegar

Ichimi Pepper & Smoked Salt Squid (GF)(DF)

Coriander, yuzu & mirin

LARGE

Lime & Cranberry Miso Salmon (GF)

Ginger & pickled cucumber

Golden Yellow Chicken Curry (GF)(DF)

Baby corn, cherry tomato, long aubergine, toasted pumpkin seeds & sweet basil

— Selection of sides served —

Sesame Truffle Green Beans (Ve)(GF)(DF)

Jasmine Rice & Nori Seasoning (Ve)(GF)(DF)

DESSERT

Chilled Chocolate Fondant (GF)

Vegan raspberry gelato, chilli

(V).....Suitable for vegetarians
(Ve).....Suitable for vegan
(GF).....Gluten free
(G*).....Can be altered for Gluten free
(DF).....Dairy Free

SPECIAL OCCASION?

Celebrate with our Chocolate Fudge Ice Cream Cake!

Cookie dough, brownies, whipped cream & fudge sauce (Serves 4-6)

£55

Served with sparklers & singing

Pre-Order Now!

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.

CIRCUS

VEGAN MENU(Ve)(DF)(GF)

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

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(Ve).....Suitable for vegans
(GF).....Gluten free
(G*).....Can be altered for Gluten free
(DF).....Dairy Free

CIRCUS

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BRUNCH MENU

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To Start

Served to share



Edamame Beans on Ice

Sea salt & soy mirin
(Ve) (DF) (GF)

**Ichimi Pepper &
Smoked Salt Squid**
Coriander, yuzu & mirin
(GF)

**Circus Dim Sum
Selection**
Ponzu, chilli oil &
pickled cucumber

Large Dishes

Please choose one per person



Lime & Cranberry Miso Salmon

pickled cucumber
(GF)

Golden Yellow Curry
Baby corn, cherry tomato,
long aubergine,
toasted pumpkin seeds & sweet basil
(GF) (Ve) (DF)

Golden Yellow Chicken Curry
Baby corn, cherry tomato,
long aubergine,
toasted pumpkin seeds & sweet basil
(GF) (DF)

Sides served to share

Truffle & Sesame Green Beans
(Ve) (GF) (DF)

Jasmine Rice & Nori Seasoning
(Ve) (GF) (DF)

Dessert



Vegan Raspberry Gelato
Chilli
(Ve) (GF)



IMPORTANT INFORMATION

- Reservations are available at 12pm or 2.30pm -
- Our kitchen will close at 4pm -
- Bottomless package must be taken by the whole table -
- All bottomless package end at 1.15pm for early sitting & at 3.45pm for later sitting -

Ve - Vegan / GF - Gluten Free / DF - Dairy Free

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CIRCUS



VEGAN BRUNCH MENU



To Start

Served to share



Edamame Beans on Ice

Sea salt & soy mirin
(GF)

Circus Vegan Dim Sum Selection

Ponzu, chilli oil & pickled cucumber

Quinoa & Pomegranate San Choy Bau

Cauliflower, lemongrass & ginger
Served in a lettuce cup
(GF)

Large Dishes

Please choose one per person



Golden Yellow Curry

Baby corn, cherry tomato, long aubergine, toasted pumpkin seeds & sweet basil
(GF)

Soy Glazed Tempeh

Roasted peppers, red onion, crispy chilli & sesame
(GF)

Sides served to share

Truffle & Sesame Green Beans (GF)
Jasmine Rice & Nori Seasoning (GF)



Dessert



Vegan Raspberry Gelato

Chilli
(GF)

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GF - Gluten Free

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