



E
A
T



—
**OUR PAN
ASIAN MENU IS
DESIGNED
FOR SHARING**
—

THE CIRCUS MENU

We ask that each guest orders a minimum of 2 courses, including a main course (sides not included).

Alternatively if you would like to dine less traditionally; we recommend ordering lots of small dishes (8 or more between 2) so you can experience flavours from every section of our menu.

Your server is happy to help if you have any questions.

SHARING SET MENU £60.00 per head

If you would like us to do the ordering for you, and are dining in a group of four or more, we offer a selection of our favourite dishes within the 'sharing menu'. This includes 3 courses, sides and a glass of prosecco for each guest. Please ask your server for details.

BEGIN

Why not start your night with a glass of prosecco and edamame?

Edamame Beans (V) 3.50
Sea salt & soy mirin.
Served steamed or on ice.

Prosecco 8.50
125ml glass Borgoluce

SUSHI / SASHIMI

Seared Pepper Tuna & Pancetta (G) 11.00
Cayenne, shallots & mixed leaves

Yellow Tail Sashimi 15.00
Truffle soy, jalapeno, pickled beetroot & fennel

Vegetable Sushi Selection (V)(G*) 9.50
Roasted & raw seasonal vegetable maki rolls

Seared Salmon Maki Roll 12.00
Cream cheese, asparagus, cucumber, avocado & pickled ginger

Prawn Tempura Maki 15.50
Yellow tail, shiso, pickled daikon, avocado, yuzu tobiko & kim chee aioli

New Style Wagyu Beef Nigiri 16.00
Sweet soy, pickle cucumber & red amaranth

DIM SUM

Prawn Har Gau 7.95
Soya & mirin

Chicken Truffle Shumai 7.95
Lemon ponzu

Chicken & Chipotle Chilli 7.50
Spring onion, coriander & smoked soy mirin

Red Prawn Toast 8.00
Chilli & garlic

Black Cod & Prawn 8.00
Saffron & soya beans

Date & Water Chestnut Gyoza (V) 7.00
Spinach & red sweet vinegar

Pumpkin & Chive Flower Spring Roll (V) 7.00
Plum & yuzu sauce

SALADS

7 Types Of Tomato (V)(G) 11.00
Ceviche, red onion, coriander & black pepper

Prawn Som Tam Salad 13.95
Green mango, roasted peanuts, papaya, long beans & cherry tomato

Crispy Skin Salmon Salad (G) 12.50
Green mango, mint, salmon ikura & quail egg

TEMPURA

Sweet Red Prawn 14.50
Chilli aioli & lime ponzu

Padron Peppers & Stuffed Jalapeños (V) 10.50
Mozzarella, seaweed, wasabi & smoked ponzu

Lobster 28.00
White truffle aioli & lemon ponzu

Chilli Salt Squid (G) 9.00
Sweet chilli, salt & pepper

Black Cod 14.00
Tequila, lime, mango & chilli salsa

MAIN DISHES

Giant Prawns	26.00
Yuzu koshu, daikon, green beans, cherry tomatoes & shiso leaf	
White Miso & Truffle Baby Chicken	20.50
Lotus root, spinach & teriyaki	
Black Angus Fillet (G*)	25.00
Shitake mushroom, asparagus & caramel soy	
with Wagyu Beef Sirloin (A5 Grade)	50.00
Chilli Crusted Tofu (V)	15.50
Ong choy, bean sprouts, mint & black bean sauce	
Chilean Sea Bass	23.95
Chilli bean, black bean, shaoxing wine, garlic & ginger	
Miso Black Cod	32.00
Pickled baby ginger & lime	
New York Strip loin (G*)	27.00
Truffle teriyaki, served on the hot rocks	
Abalone Mushroom Toban Yaki (V)	15.50
Baby spinach, coriander, chilli, garlic & truffle teriyaki	

SIDES

Baby Bok Choy (V)	5.50
Soy, ginger & garlic	
Smoked Aubergine (V)	5.50
White miso, palm sugar & chipotle chilli	
Steamed Rice (V)(G)	3.50
Toasted sesame seeds	

DESSERTS

Yoghurt Cake (V)	7.50
Mango salsa, coconut foam, lime & mango sorbet	
Chocolate & Caramel Fondant (V)	8.00
Malt & milk ice cream	
Churros & Vanilla Poached Peach (V)	7.50
Dolce de leche sauce & green tea sugar	
Passion Fruit Cheesecake	7.50
Wild berry coulis	
Exotic Fruit Salad (V)(G)	7.00
Lime & lemongrass granita	
Circus Mixed Ices (V)(G*)	6.00
Your choice; ice cream or sorbet	

(V)..... *Suitable for vegetarians*
(G)..... *Gluten free*
(G*)..... *Can be altered for Gluten free*

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 in your food.

An optional 12.5% service charge will be added to your bill.

£2 per person entertainment charge.