

CIRCUS

THE GLITTERBALL

— Served to share —

Early dinner tickets, 6.45pm or 7pm - 3 courses
£90 per person

Late dinner tickets, 9.30pm - 4 courses and a glass of champagne
£140 per person

BEFORE (Served to 9.30 bookings only)

Glass of Veuve Clicquot Yellow Label

Circus Sashimi & Sushi selection

Shiso, wasabi & ginger, served on a bed of ice

SMALL

Chicken & Truffle Gyoza

Snow pea, spring onion, water chestnut
& sweet red vinegar

Blow Touched Wagyu Beef Nigiri

Sweet soy & kizami wasabi

Chilli Salt Squid (G)

Sweet chilli, spring onion & birds eye chilli

Prawn Som Tam Salad (G)

Cherry tomato, green beans, papaya, green mango
& toasted peanuts

Abalone Mushroom Ceviche (V*)(G)

Coriander, mint, Cherry tomato, chives & spring onion

LARGE

Caramel Chilli Aromatic Duck (G)

Tamarind, chilli, baby aubergine, baby corn, crispy
sweet basil & wild ginger

Mitsuba Fillet Steak 200G (G)

Caramelized lime, sakura cress & chopped herb
dressing

Miso Black Cod

Pickled baby ginger & lime

Szechuan Tofu Toban Yaki (V*)

Blackened green beans, edamame beans, coriander,
sesame & sweet basil

Selection of sides served

Courgettes & Truffle, Grilled with sesame (V)(G)

Smoked Aubergine, White miso, palm sugar, chipotle
chilli (Ve)

Jasmine Rice, Toasted sesame seeds (V)

DESSERT

Bento Box

Yuzu mousse, coconut lime & green tea biscuit (G)

Dark Chocolate & Cranberry Pot(G)(V*)



(V*).....Suitable for vegans & vegetarians

(G).....Gluten free

(G*).....Can be altered for Gluten free

With special thanks to:



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 other allergens in your food.

Please notify your server of any dietary requirements.

CIRCUS

THE GLITTERBALL

— Served to share —

Stage table tickets, 8pm - 5 courses and a glass of champagne
£200 per person

BEFORE

Glass of Veuve Clicquot Yellow Label

Truffled Quails Egg

Oshitashi, bonito & sweet soy

BEGIN

Circus Sashimi & Sushi selection

Shiso, wasabi & ginger, served on a bed of ice

SMALL

Wagyu Beef Carpaccio (G)

Baby artichoke, mixed cress & chives

Crispy Salmon Salad (G)

Green mango, spring onion, Salmon ikura & quail egg

Goong Sarong

Crispy noodles, sweet chilli & shiso

Abalone Mushroom Ceviche (V*)(G)

Coriander, mint, Cherry tomato, chives & spring onion

MIDDLE

Soft Shell Crab Tempura

Green chilli aioli & lemon ponzu

Rock Shrimp Tempura

Red chilli aioli, orange ponzu & nori seasoning

Seasonal Vegetables (V)

Shiso ponzu & Kimchi

LARGE

Truffle Chicken (G)

Shitake mushroom, oshitashi & lotus chips

Wagyu Beef Surf & Turf

Lobster Thermador, yuzu hollandaise, truffle beans, flying fish roe & sesame teriyaki

Chilean Sea bass (G)

Chilli bean, black bean, choy sum & caramel chilli

Szechuan Tofu Toban Yaki (V*)

Blackened green beans, edamame beans, coriander, sesame & sweet basil

Selection of sides served

Courgettes & Truffle, Grilled with sesame (V)(G)

Smoked Aubergine, White miso, palm sugar, chipotle chilli (Ve)

Jasmine Rice, Toasted sesame seeds (V)

DESSERT

Bento Box

Five spice chocolate mousse, passion fruit & chilli (G)

Morello cherry, heart of cranberry & coconut biscuit crumble (G)

Coconut dacquoise, mango compote & vanilla yuzu mousse(G)



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