



## **EVENING MENU 4<sup>th</sup> DECEMBER 2020**

### **Ramen**

CHARSIU PORK COLLAR & MISO

w/ Daikon, Carrots, Spring Onions, Grated Ginger, Miso Stock & Noodles, £9

LOTUS ROOT, TOFU & MISO (*vegan*)

w/ Daikon, Carrots, Spring Onions, Grated Ginger, Miso Stock & Noodles, £8

*Add Tamago Egg (cured for 3 days in Sake, Soy & Mirin) +£1*

### **Sides**

WINTER RICE PAPER ROLL (*vegan/GF option*)

w/ Kale, Radish, Napa Cabbage, Carrot, Roast Butternut Squash served with House Made Teriyaki Sauce, Coriander & Sesame Seeds £4

SOYBEAN & PONZU SALAD (*vegan/GF option*)

w/ Edamame, Garden Peas, Grated Carrot, Radish, Cucumber, Coriander, Orange & Lemon Peel, Ponzu Dressing, Sesame Seeds £3.5

HOUSE MADE KIMCHI (*vegan/GF*)

w/ Sesame Seeds & Chives, £2

### **Cocktails, ALL £8**

ESPRESSO MARTINI w/ Vodka, Coffee Liqueur, Double Espresso

BARREL AGED NEGRONI w/ Gin, Campari, Vermut aged in Kentucky Oak Barrel

MARKFIELD MARGARITA w/ Tequila, Triple Sec, Lemon, Campari

PUMP UP THE JAM w/ Rum, Lime, Sugar, Strawberry & Rhubarb Compote

SMOKED BOULIVARDIER w/ Campari, Sweet Vermouth, Bourbon, Laphroaig

### **Beer**

Deya Steady Rolling Man Pale Draught 2/3 Pint £4.5

Tiger Asian Lager 330ml £4

Newbarns Table Beer 440ml £5

Newbarns Oat Lager 440ml £6

Pressure Drop Pale Fire (APA) 440ml £5

Pressure Drop Ida (Sour) 440ml £5.5

### **Cider**

Caple Rd £4

### **Wine** (*vegan*)

Durello Spumante (Bubbly) £5.5 125ml, Btl £20

Gran Cerdo Blanco 175ml £5.5, 500ml £15, Btl £20

Gran Cerdo Tinto 175ml £5.5, 500ml £15, Btl £20

Abstrait Rosé 250ml Can £6

### **Softs**

Square Root / Dalston's / Eager Juices £2.5

ChariTea / Kombucha Kat £2.8

Belu Still / Sparkling Water £2

*Please speak to your server about any allergens or dietary requirements.*

*We don't add a service charge to your bill.*