

# Emma's Asian Night

Friday 17<sup>th</sup> November

## Starters

Chicken Chapli Kababs – tender and moist Pakistan chicken patties, served with green chutney and pomegranate seeds <sup>(GF)</sup> £7.50

Chinese spring rolls – crispy filo pastry filled with bean sprouts, cabbage, spring onion and carrot, served with a sweet chilli dipping sauce <sup>(VGN)</sup> £7.00

Crab Rangoon Wontons – creamy crab filling wrapped in a crispy wonton wrapper, served with a sweet and sour Rangoon dipping sauce £8.00

## Mains

Mongolian beef meatballs – in a hoisin and ginger sweet and sour sauce, on a bed of fresh lime rice, and crunchy mangetout and tender stem broccoli <sup>(GF)</sup> £17.00

Chinese seabass en Papillote – Fresh seabass in a sesame and ginger sauce steamed in a paper wrapper, served with vegetable rice <sup>(GF)</sup> £18.00 | £21.00

Sichuan Chilli Tofu Udon – a vibrant chilli, soy and garlic sauce, stir-fried with fresh vegetables, thick udon noodles, and crispy tofu <sup>(VGN)</sup> £16.00

Head Chef: Emma Howes

Proprietor: Simon Peck

(Gratuities at your discretion)

V – Vegetarian | VG – Vegan | VA – Vegan Alternative | GF – Gluten free | N – Contains nuts | DF – Dairy free

*Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.*