

pad

AN EVENING WITH LARKIN CEN

Four courses & cocktail £60 per person



MASTERCHEF FINALIST 2013
GREAT BRITISH MENU CONTESTANT 2022 & 2024
OWNER OF DAILY NOODLES, BRISTOL

PLANT-BASED MENU

COCKTAIL ON ARRIVAL

Japanese Highball

Nikka From The Barrel Whisky, Soda (SD)

AMUSE BOUCHE

Singapore Spring Roll ▼

(V,G,Mu,Se,SD)

STARTER

Shiitake and Hispi Dumplings, Hot and Sour

Dashi ▼ (V,G,S)

MAIN COURSE

Roasted Cauliflower Steak, Coconut, Gado Hispi,

Rendang Sauce ▼ (V,S,SD,Se)

DESSERT

Coconut Panna Cotta, Mango Lassi, Mint ▼

(V,SD)

Freshly Brewed Coffee

Petits fours (V,S)

A discretionary 10% service charge will be added to your bill. Please advise us of any food allergies.

Whilst every care is taken, we cannot guarantee that our kitchens are an allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

▼ Plant-based, (V) Vegetarian, (G) Contains gluten, (D) Contains dairy/milk, (N) Contains nuts, (P) Contains peanuts, (E) Contains egg, (F) Contains fish, (Cr) Contains crustaceans, (M) Contains molluscs, (S) Contains soya, (C) Contains celery, (Mu) Contains mustard, (Se) Contains sesame seeds, (SD) Contains sulphur dioxide, (L) Contains lupin.