

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

DINNER MENU

COCKTAIL ON ARRIVAL

Japanese Highball

Nikka From The Barrel Whisky, Soda (SD)

AMUSE BOUCHE

Salmon, Avocado, Nori Sesame Tartelette
(F,Se,SD)

STARTER

Trio of Steamed Dim Sum

Sui Mai, Har Gau, Xiao Long Bao (G,S,Cr)

MAIN COURSE

Beef Fillet, Roscoff Onion, Celeriac, Sichuan
Peppercorn Sauce (G,S,C)

DESSERT

Hong Kong Custard Bun, Coconut Sorbet
(V,G,D,E)

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.