

SPICE | SPAS | NOUN

An aromatic or pungent vegetable substance used to flavour food

SWEET | allspice, cardamon, cloves, nutmeg

SPICY | chilli peppers, peppercorns

SAVOURY | black cumin, black mustard seeds, caraway, coriander, cumin, fennel, fenugreek, five spice, garlic, ginger, nigella seeds, star anise, tumeric

UMAMI | miso, white miso, green cardamon, bay, dashi



Vegan



Vegetarian

A discretionary service charge of 7% will be added



WHILE YOU WAIT

PRAWN CRACKERS	£4
Coriander, sweet chilli emulsion	
SALTED EDAMAME	£5
SPICY EDAMAME	£6
S&P PADRON PEPPERS	£6
KIMCHI	£7

SMALL PLATES

TOMATO CHA SAAR SOUP	£7
Roasted tomato, coconut milk	
WAGYU TATAKI	£17
Truffle ponzu, truffle emulsion	
GRILLED OCTOPUS	£14
Korean BBQ, tofu foam, chimichuri	
PRAWN GYOZA	£14
Yuzu ponzu, chives	
SCALLOP	£17
Sweetcorn hot sauce	
SFC (SPICE FRIED CHICKEN)	£12
Korean hot sauce	
KINILAW OF THE DAY	£15
(A FILIPINO VERSION OF CECICHE) Coconut milk, vinegar, calamansi, chillies, ginger, shallots	
NASU MISO	£10
Miso glazed aubergine	

CHEF'S SPICE FUELLED FAVOURITES

Check for the  icons on the menu as our Head Chef, Ralph Rojas, has personally selected these as his favourite as he feels they best capture the true spirit of the spice regions across the globe.

LARGE PLATES

30 DAY AGED BRITISH RIBEYE 10oz	£42
Vibrant Thai chimihuri	
GOAN STYLE TIGER KING PRAWNS	£24
Goan-style coconut sauce, chilli oil, crispy curry leaf	
CLAY OVEN STONE BASS	£23
Thai Tom Kha sauce, asparagus	
BEER BRINED CUMBRIAN PORK STEAK	£27
Wild mushroom, Thai Phat Phet sauce	
LAMB RACK	£24
Korean BBQ sauce	
TANDOORI SPICED HISPI CABBAGE	£21
Smoked makhani sauce, mango chutney, papadom crunch, coriander	
PLA KAPONG YANG (GRILLED FISH)	£32
Spicy Thai sea food sauce	
SPICY TOFU UDON NOODLES	£19
Udon noodle, tofu, peppers, onion, cabbage	

SUSHI TACOS

SPICY TUNA	£12
Mango, avocado, spicy mayo, togarashi	
SALMON	£11
Mango, avocado, ikura, truffle emulsion	

SASHIMI (4 PIECES)

SALMON	£12
BLUE FIN TUNA	£15
HAMACHI	£12
SEA BASS	£10
SASHIMI SELECTION (10 PIECES)	£34

MAKI (8 PIECES)

VEGETABLE FUTO MAKI	£16
Wakame, avocado, cucumber	
SALMON SPECIAL URAMAKI	£16
Salmon, tempura prawn, avocado, cucumber, ikura	
SPICY TUNA	£16
Tuna, cucumber, yukari, spicy miso mayo	
HAMACHI ROLL	£16
Asparagus, avocado, cucumber, black tobiko, smoke emulsion	
CLASSIC SALMON AVOCADO	£14
Salmon, avocado, orange tobiko, bubu are, smoke emulsion	
CHIRASHI FUTOMAKI (5 PIECES)	£16
Salmon, tuna, hamachi, avocado, mooli	
DRAGON ROLL URAMAKI	£16
Tempura prawn, cucumber, avocado, spicy mayo	
CALIFORNIA FUTOMAKI ROLL	£16
Soft shell crab tempura, avocado cucumber, tobiko, truffle emulsion	
CHICKEN KARAAGE MAKI	£16
Fried chicken, avocado, teriyaki, kewpie, togarashi	

NIGIRI SUSHI (2 PIECES)

DRY AGED SALMON	£8
Brushed with nikiri	
DRY AGED BLUE FIN TUNA / CHUTORO / OTORO	£12
Oscietra caviar	
DRY AGED HAMACHI	£8
Yuzu kosho	
NIGIRI SELECTION (5 PIECES)	£18
Sea bass, salmon, hamachi, akami, toro	

SIDES

EGG FRIED RICE	£8
Togarashi, barrel-aged soy, slow-cooked egg	
TENDERSTEM BROCOLLI	£7
Spicy chilli crunch, tofu foam, bubu are	
PAPAYA SALAD	£9
Shredded green papaya with sweet, sour and spicy flavours	
STICKY RICE	£5
Coconut, lemongrass, jasmine rice	