

SMALL DISHES

Edamame (v) Rock salt	£3.50
Crispy duck Cucumber, chilli, spring onion, hoisin sauce	£14.50
Chicken or beef salad Coriander, mint, chilli, shallots, cucumber, red onion	£9.00 /£11.50
Pancetta wrapped dates Linguica, Manchego cheese (2 pieces)	£8.00
Calamari Tamarind dressing, tomato, red onion, mint	£7.50
White miso soup Tofu, spring onion, wakame & nameko	£4.50
DIM SUM	
Chicken sui mai Foie gras, shiitake mushrooms, teriyaki sauce (2 pieces)	£6.50
Vegetable gyoza (v) Sweet potato puree, aji amarillo (2 pieces)	£6.00
Chilean seabass & crayfish gyoza (2 pieces)	£6.50
TAQUITOS	
Lobster Mango, aji amarillo, avocado, red onion (4 pieces)	£20.00
Casterbridge beef Aji panca, red onion, jalapeño avocado (4 pieces)	£12.50
Vegetable (v) Red onion, jalapeño, avocado (4 pieces)	£8.00
Three ways Casterbridge beef, lobster, vegetable (6 pieces)	£20.00
ANTICUCHO	
Black Angus flank skewer Aji panca sauce (2pieces)	£10.00
TEMPURA	
Whole lobster Ponzu sauce, green chilli aioli	£36.00
Stuffed red chilli & soft shell crab Ponzu sauce, green chilli aioli (2 pieces)	£10.00
Prawns wrapped in shisho leaf Ponzu sauce (2 pieces)	£8.50
Market vegetables (v) Soy, mirin	£6.50

RAW	
Bahn trang rice paper rolls (v)(n) Mango, quinoa, green nam jim sauce (2 pieces)	£4.00
Daikon (v) Red peppers, chives, miso balsamic dressing (2 pieces)	£4.00
Salmon tartar, gently smoked Capers, coriander, shallot, lemon, crispy aubergine	£10.50
Ceviche mixto Seabass, prawns, calamari, avocado lime dressing	£10.50
Seabass tiradito Coriander tiger's milk, borage flowers, chia seeds	£10.50
SASHIMI SET 2	
5 types of fish	£30.00
SASHIMI SET 1	
3 types of fish	£21.00
SUSHI	
Surf & turf roll Lobster, sirloin, avocado, cucumber, chive (8 pieces)	20.00
Spider roll Soft shell crab, avocado, cucumber (5 pieces)	£12.00
Tiger maki Prawns, crab, takuwan, sesame beetroot yogurt dressing (8 pieces)	£12.00
Tenkasu roll Tuna, salmon, seabass, avocado (8 pieces)	£11.00
Amarillo maki roll Crab, salmon, sea bass, tuna, aji amarillo	£11.00
Seared salmon roll Asparagus, onion, sesame seed, wasabi mayo (6 pieces)	£11.00
Eel, tuna & avocado roll Crispy yuzu kusho maki (8 pieces)	£11.00
Jalapeño maki (v) Cos, cucumber, onion, tomato, avocado, truffle (8 pieces)	£9.00
Japanese mushrooms hand rolls (v) Shiso, quinoa, truffle mayo (2 pieces)	£6.00
NIGIRI	
Kani kani Crispy soft shell crab, avocado (2 pieces)	£6.50
Marinated blow torched salmon (2 pieces)	£6.00
Seared tuna Apple mustard vinaigrette (2pieces)	£6.50

MAIN COURSES

Lamb cutlets(s) Marinated in Korean hot pepper paste, sesame cucumber	£28.00
Duck breast (s) Aji amarillo miso marinade, marjoram, lime	£21.50
Casterbridge sirloin steak 180g/300g Served on hot rocks, soy, mirin, garlic	£20.00/£30.00
Slow cooked prime beef short rib Teriyaki sauce	£22.00
Fillet steak 120g Crispy Japanese rice, wafu dressing	£21.00
Mojo marinated baby chicken Padron peppers, sweet potato puree, quinoa	£18.50
Pork ribs Black bean oyster sauce, spring onion, coriander	£19.50
Red chicken curry (s) Crispy vegetables	£16.50
Monkfish tail Yuzu kusho dressing, yuzu jelly	£28.00
Chilean sea bass Smoked chipotle miso, tenderstem broccoli	£32.00
Black cod Spicy miso	£29.50
Moqueca camarão (s) Tiger prawns, sofrito, coconut milk, lime & coriander rice	£18.00
Seared salmon Edamame purée, shisho leaf, miso, pomegranate	£18.00
Vegetable yellow curry (v)(s) Crispy vegetables	£14.00
Mushroom hot pot (v) Shiitake, nameko, button, enoki, shimeji, poached egg	£13.00
Quinoa, sautéed vegetables (v) Asparagus, baby corn, sweet potato, courgette, aji amarillo, crispy polenta	£16.00

BENTO (available during lunch and from 6-7 pm in the evening)

Chino Latino Bento Marinated black cod with spicy miso, sesame prawn spring rolls, seasonal Chinese vegetable	£18.00
Vegetarian Bento Daikon salad, vegetable tempura, seasonal Chinese vegetables(v)	£18.00

SIDES

Tenderstem broccoli (v) Grilled, garlic	£6.00
Baby spinach salad (v) Goma dressing, sesame seeds	£5.50
Mixed leaf salad(v) Cherry tomatoes, balsamic miso	£5.50
Steamed bok choy (v) Sweet soy, sesame	£4.50
Peruvian corn (v) Sautéed butter	£4.50
Cassava chips (v)	£4.00
Jasmine rice (v)	£3.50

TASTING MENU

'RENGIN' 連吟 CHINO TASTING MENU (£49 per person minimum of 2 diners)

Maki rolls and Salads
Amarillo maki roll
Seabass tiradito
Casterbridge beef taquitos

Small Dishes
Calamari
Pancetta wrapped dates
Prawn tempura

Main Dishes
Sirloin steak on hot rocks
Chilean sea bass

Dessert platter (n)

'KEI MONO' 景物 CHINO SET MENU (£37.00 per person minimum of 2 diners)

Sushi & Sashimi Salads
Seared salmon futo maki
Ceviche mixto

Small Dishes
Beef salad
Crispy duck springrolls
Vegetable tempura(v)

Main Dishes
Beef fillet
Pork ribs
Moqueca camarão (s)
Seared salmon

Tables less than 4 must choose one main course per dine

'MENZAIFU' 免罪符 CHINO SET MENU (£55.00 per person minimum of 4 diners)

Sushi & Sashimi Salads
Sashimi platter, 3types of fish
Tiger maki roll
Blowtorch salmon nigiri
Salmon tartar

Small Dishes
Vegetarian Gyoza (v)
Chicken sui mai
Black Angus flank skewer

Main Dishes
Mojo marinated baby chicken
Beef short ribs
Monkfish tail
Lobster tempura

All tasting menus include jasmine rice

An optional 12.5% service charge will be added to your bill.

If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff (v) Vegetarian (s) Spicy (n) Nuts

DESSERTS

Pina Colada vanilla baked cheesecake (n)

Coconut cream, Malibu infused pineapple

Zen garden (n)

Pistachio rocks, blueberry sorbet, lemon sand

Chocolate fondant (n)

Pear sorbet with amaretto crunch

Blueberry & coconut cheesecake (n)(v)

Wheat/dairy/sugar free

Hot yogurt cake (n)

Mango sorbet, coconut foam

Chocolate brownie and peanut butter parfait (n)

Blackcurrant sponge

Apple mousse, Earl Grey dates, corn crunch

Egg/gluten/wheat/nut free

Salted caramel banana mousse

Green tea ice cream

Selection of ice creams & sorbets

Exotic fruit platter

All desserts £8.50

Chino's dessert platter for two (£16.50) (n)

COFFEES

French Coffee

£7.20

Baileys Coffee

£7.20

Irish Coffee

£7.20

Espresso Martini

£10.00

Espresso/ Machiato

£3.50

Double Espresso / Americano /

Mocha / Cappuccino / Latte

£3.75

ARTISAN TEA

Rose fig white

£4.75

The mighty assam

£4.50

Earl grey

£4.50

Simply sencha green tea

£4.50

Darjeeling

£4.50

Apple & elderflower

£4.50

Superfruity

£4.50

Jasmine petals pearls

£4.50

Nutty chocolate

£4.50

Redbush caramel velvet

£4.50

Pure camomile

£4.75

Fresh mint tea

£2.75

DESSERT WINES

Campbells Rutherglen Muscat

£6.00/£30.00

Rosemary fragrance mixed with plum
and dark red fruits

Chateau du Seuil, Cerons

£6.50/£35.00

Lively acidity and clean lemony citrus,
almost marmalade like freshness

PORT

Sandeman Ruby

£5.25

Brilliant red ruby, with clean aromas
of red fruits,plums and strawberries

W&J Graham Vintage '03

£8.25

Jammy red fruits such as raspberries
with hints of peppery spice

COGNAC ARMAGNAC

Martell VS

£7.60

Martell VSOP Medaillon

£11.50

Hine Antique Fine Champagne VSOP

£12.50

Martell XO

£23.00

Armagnac Janneau VSOP

£9.50