



## SOFT DRINKS

Large Bottled Water.....750 ml	£3.70
Decantae, still or sparkling	
Coke, Diet Coke, Fanta Orange or Sprite.....330 ml	£2.70
Tonic, Slimline Tonic or Soda Water.....200 ml	£1.95

## WINE

Pinot Grigio.....175 ml	£5.50   bottle	£18.95
<i>delle Venezie, Italy, 2018, white</i>		
Sauvignon Blanc.....175 ml	£6.95   £25.95	
<i>Marlborough, New Zealand, 2018, white</i>		
Chardonnay Reserva.....NA	£25.95	
<i>Viña Leyda, Chile, 2015, white</i>		
Merlot.....175 ml	£5.50   bottle	£19.95
<i>del Vento, France, 2018, red</i>		
Malbec.....175 ml	£6.95   £25.95	
<i>Don Manuel Villafane AG, 2018, red</i>		
Pinot Noir Reserva.....NA	£25.95	
<i>Viña Leyda, Chile, 2014, red</i>		
Pinot Grigio IGT Blush .....bottle	£18.95	
<i>Italy, 2016, blush</i>		
Prosecco .....125 ml	£5.95   bottle	£29.95
<i>DOC Treviso Brut, Italy, NV, sparkling</i>		

## BEERS

Asahi Japan.....1/2 pint	£3.50 or pint	£5.95
Asahi Japan.....330 ml btl	£4.25	
Chang Thailand .....330 ml btl	£4.50	
Kirin Ichiban Japan.....330 ml btl	£4.75	
Peroni Gluten Free, Italy.....330 ml btl	£4.25	
Peacock Cider apple.....500 ml btl	£5.50	

## COCKTAILS

Prosecco Bellini.....	£6.95
<i>choice of lychee, elderflower or passionfruit</i>	
Cosmopolitan .....	£7.95
Tootomojito.....	£7.95
<i>classic rum, fresh strawberry or passionfruit</i>	
Vodka Martini .....	£7.95
<i>choice of lychee, passionfruit or espresso</i>	
Bali Maitai.....	£8.50
Classic Margarita .....	£7.50
Spicy Cucumber Margarita .....	£7.95
Aperol Spritz.....	£7.95
Effervescent Elderflower.....	£7.50

Great Pretender Mocktail.....	£4.95
<i>passionfruit, orange juice &amp; grenadine</i>	
Virgin Orchid Mocktail .....	£5.50
<i>cranberry, apple &amp; lychee</i>	

**Gf** Gluten Free ▼ **V** Vegetarian **Vg** Vegan

## SMALL PLATES

Prawn Crackers .....	£1.95
light and crisp <b>Gf</b>	
Edamame .....	£3.95
lightly blanched with sea salt <b>Vg Gf</b>	
Wanton Soup .....	£5.95
homemade chicken dumplings, spring onion, sesame oil	
Vegetable Spring Rolls (3).....	£5.95
handmade mushroom & vegetable rolls, sweet chilli <b>Vg</b>	
Shichimi Squid .....	£6.95
shichimi pepper salt, sweet chilli <b>Gf</b>	
Tempura Tiger Prawns (4).....	£7.25
hand battered prawns, seaweed salt and spicy mayo	
Crispy Smoked Chicken .....	£7.25
chilli salt, spicy mayo <b>Gf</b>	
Chicken Gyoza (4).....	£5.95
steamed & pan fried dumplings, black rice vinaigrette	
Vegetable Gyoza (4).....	£5.50
steamed & pan fried vegetarian dumplings and black rice vinaigrette <b>V</b>	
Grilled Chicken Satay (3).....	£6.95
skewers, creamy coconut peanut sauce <b>Gf</b>	
Crispy Duck Rolls (3).....	£6.25
handmade rolls, hoisin sauce	
Korean Fried Chicken.....	£7.95
crispy chicken thighs, sweet & spicy Korean BBQ sauce, pickled radish, sesame seeds	

## NOODLES

Ramen	
ramen noodles wok fried with chilli oil and seasonal vegetables	
Chicken - breast strips, egg, tofu, oyster sauce.....	£9.95
Beef - marinated strips, egg, tofu, oyster sauce.....	£10.50
Tofu - broccoli, courgette, tomato and fine beans <b>V</b> .....	£9.95
Pad Thai	
flat rice noodles wok fried with egg, vegetables, chilli, tofu, lime and peanuts	
Chicken - marinated breast strips <b>Gf</b> .....	£10.50
Prawn - plump tiger prawns <b>Gf</b> .....	£12.95
Vegetable - broccoli, courgette, tomato and fine beans <b>V Gf</b> .....	£9.95

Singapore	
vermicelli noodles wok fried with egg, chilli, seasonal vegetables and superior soy sauce	
Chicken - marinated fillet strips.....	£9.95
Prawn - plump tiger prawns.....	£10.95
Tofu - broccoli, courgette, tomato and fine beans <b>V</b> .....	£9.95
Wanton Vermicelli	
vermicelli noodles, flavoursome broth, homemade chicken dumplings, broccoli, spring onion, sesame oil .....	
	£11.50

## FROM THE WOK

Szechuan Chili	
seasonal vegetables wok fried with Szechuan pepper, cashew nuts and superior soy sauce	
Chicken - marinated breast strips .....	£10.95
Beef - marinated strips.....	£11.95
Prawn - plump tiger prawns.....	£12.50
Tofu - courgette, carrot and broccoli <b>Vg</b> .....	£9.95
Korean Bulgogi	
seasonal vegetables wok fried with sweet & spicy Bulgogi sauce, served with chojang chilli sauce	
Chicken - marinated breast strips.....	£10.95
Beef - marinated strips.....	£11.95
Tofu - courgette, carrot and broccoli <b>Vg</b> .....	£10.50

## DIM SUM

4 dumplings per basket, served with chilli soy.	
Crab & Prawn.....	£6.95
Prawn Har Kau.....	£6.95
Pork Shiu Mai.....	£6.95
Prawn & Chives .....	£6.95
Chicken Shiu Mai.....	£6.95
Kimchi Chicken .....	£6.95
Kimchi Veggie ▼.....	£6.95
Mixed Veggie ▼.....	£6.95
Char Siu Bao .....	£6.95
2 steamed buns per basket, served with chilli soy.	

## AROMATIC CRISPY DUCK

six steamed pancakes, crudités and hoisin sauce.....	£15.50
six extra pancakes .....	£1.95
extra crudites.....	£1.95

## SALADS

Smoked Chicken Salad.....	£7.50
crispy smoked chicken, mixed leaves <b>Gf</b>	
Tofu Satay Salad .....	£9.25
crispy tofu, mixed leaves, creamy satay dressing <b>Vg Gf</b>	
Duck & Watermelon Salad.....	£9.95
crispy aromatic duck, fresh watermelon, hoisin dressing	
Seaweed Salad.....	£6.95
pumpkin seeds, edamame, black sesame dressing <b>V</b>	

## HOMEMADE CURRIES

Thai Green Curry	
Tootomoo signature green curry with seasonal vegetables and coconut cream	
Chicken - marinated breast strips <b>Gf</b> .....	£9.95
Prawn - plump tiger prawns <b>Gf</b> .....	£12.50
Tofu - courgette, fine beans and broccoli <b>Vg Gf</b> .....	£9.95
Rendang Curry	
Malaysian style curry with ground candlenuts and sweet potato	
Chicken - marinated chicken thighs <b>Gf</b> .....	£14.95
Beef - slow cooked beef <b>Gf</b> .....	£15.95
Katsu Curry	
mild Japanese curry sauce with seasonal vegetables	
Chicken - panko coated crispy fillet.....	£10.50
Prawn - tempura battered tiger prawns.....	£12.50
Vegetable - tofu and mixed vegetables <b>V</b> .....	£9.95

## RICE, SIDES & EXTRAS

Steamed Rice <b>Vg Gf</b> .....	£2.95
Japanese Brown Rice <b>V Gf</b> .....	£3.50
Egg Fried Rice <b>V Gf</b> .....	£3.95
carrot, sweetcorn, spring onions, sesame oil	
Plain Rice Vermicelli <b>Vg Gf</b> .....	£3.95
spring onion, sesame oil, superior soy sauce	
Extra Sauces .....	each £1.00
Sweet Chilli, Hoisin, Spicy Mayo, Fresh Chilli, Satay Sauce, Chilli Oil, Chojang Chilli Sauce, Black Sesame Dressing, Kizami Wasabi	

## Natural Frozen Yogurt.....£4.50

DIETARY REQUIREMENTS: If you have any allergies or dietary requirements please let us know. Vegan, vegetarian and gluten free dishes have been clearly labeled. An allergy menu is available. We will happily accommodate changes to a dish; please note this will increase the cooking time. Speak to your server, they can help recommend dishes.



Any gratuity you leave & our discretionary 12.5% service charge goes directly to our staff.



# Bottomless Prosecco

## STARTERS COURSE 1 - SHARING *per table*

Prawn Crackers *tradition spicy shrimp prawn crackers* **Gf**  
& Edamame *steamed edamame beans seasoned with sea salt flakes* **Vg Gf**

## DUMPLINGS COURSE 2 - CHOOSE 1 *per person*

Vegetable Gyoza *steamed and grilled veggie gyoza dressed with black rice vinaigrette* **V**  
Chicken Gyoza *steamed and grilled chicken gyoza dressed with black rice vinaigrette*

## SMALL PLATES COURSE 3 - CHOOSE 1 *per person*

Chicken Satay *grilled sticks served with creamy peanut sauce* **Gf**  
Vegetable Spring Rolls *with sweet chilli sauce* **Vg**  
Crispy Duck Rolls *with hoisin sauce*  
Korean Fried Chicken *sweet & spicy Korean BBQ sauce and served with pickled radish* **Gf**

## BIG PLATES COURSE 4 - CHOOSE 1 *per person*

Katsu Chicken *panko crusted chicken breast served with seasonal vegetables in a mild Japanese curry sauce*  
Green Curry Chicken *chicken and seasonal vegetables in a mild Thai style green curry sauce* **Gf**  
Green Curry Vegetables *seasonal vegetables in a mild Thai style green curry sauce* **Vg Gf**  
Chicken Pad Thai *flat rice noodles wok fried with egg, chicken, beansprouts, tofu and pad thai sauce* **Gf**  
Vegetable Pad Thai *rice noodles wok fried with egg, mixed vegetables, beansprouts, tofu and pad thai sauce* **V Gf**  
Beef Ramen *ramen noodles wok fried with beef, beansprouts, tofu, mixed vegetables, egg, chilli oil and superior soy*  
Chicken Ramen *ramen noodles wok fried with chicken, beansprouts, tofu, mixed vegetables, egg, chilli oil and superior soy*  
Vegetable Ramen *ramen noodles wok fried beansprouts, tofu, mixed vegetables, chilli oil and superior soy* **Vg**  
Szechuan Chilli Tofu *seasonal vegetables wok fried with Szechuan pepper, cashew nuts and superior soy sauce* **Vg**

# BOTTOMLESS BRUNCH

£29.95 per person for 1.5 hours includes unlimited prosecco & 4 course menu  
Available when booked in advance for parties of 8 or more. Upgrade your brunch to or £34.95 per person for 2 hours!  
T&Cs apply, ask for details.