



# PAVILION

LOUNGE + RESTAURANT

## TASTING MENU

### 8 COURSES

*For parties of 2 or more*

#### Prawn Toast

with Japanese mayo and bonito flakes (2, 3, 4, 12, 13, 14)



#### Pork Belly Chicharron

with sweet miso and Pico de Gallo (GF) (7,13,14)



#### Salt and Pepper Squid

with avocado and lime mayo dip (2, 4, 8)



#### Ahi Tuna Ceviche

with heritage beetroots (1, 2, 5, 13)



#### Mixed Sushi Platter

A selection of Maki and Uramaki rolls (5, 9, 13)



#### Chicken Robotayaki Skewers

with chipotle and tamarind (2, 13, 14)



#### Fish Tacos

with Pico de Gallo and lime (GF) (2, 5)



#### Korean Beef Rib

braised with gochujang paste, sweet ginger, onions and soy. Served with a side of ginger and turmeric fried rice (2,3,5, 8, 10, 12, 13, 14)

## 49.95

#### ALLERGENS KEY



1. Celery



2. Cereals containing gluten



3. Crustaceans



4. Eggs



5. Fish



6. Lupin



7. Milk



8. Mollusc



9. Mustard



10. Nuts



11. Peanuts



12. Sesame seeds



13. Soya



14. Sulphur Dioxide

V = Vegetarian, VE = Vegan, GF = Gluten Free \* VE = Vegan upon request, \*GF = Gluten Free upon request

Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.



PAVILION  
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**TASTING MENU**  
8 COURSES - VEGETARIAN

*For parties of 2 or more*

**Steamed Edamame Beans**  
with Maldon sea salt (V, VE) (13)



**Vegetable Spring Rolls**  
with sweet plum sauce (V, \*VE) (1, 2, 6, 12)



**Green Bean Salad**  
with avocado and mint (GF, V, VE) (14)



**Green Goodess Roll**  
Tamagoyaki and Inari with grilled asparagus and avocado, Japanese vegan mayo, roasted white sesame seeds and tonkatsu sauce (\*GF, V, \*VE) (2, 12, 13, 14)



**Crispy Aubergine**  
with spicy sour cream and plantain miso (GF, V, \*VE) (7, 12, 13, 14)



**Shitake Mushrooms and Red Peppers**  
with sweet miso (GF) (V) (\*VE) (14)



**Grilled Corn Tacos**  
with Asian slaw and bell peppers (GF) (V) (VE) (12, 13, 14)



**Vegetable Rice Noodles**  
with shitake mushrooms and broccoli (V \*VE) (10, 13)

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## TERMS & CONDITIONS

The following terms apply to all parties of 10 people or more

*By paying your deposit you agree to the booking terms and conditions as set out below.*

1. Your booking date is the date your table was reserved. Your reservation date is the date your table is booked for. Your reservation time is the time at which you must be seated at your table. If you wish to have pre-drinks please kindly make arrangements to arrive early and allow sufficient time to be seated on time.
2. The restaurant is unable to push back your time of sitting for any late arrivals in consideration for other diners. In the event that your booking time is lapsed the Management will aim to re-sit you at a time that it is capable of delivery once all other diners have been seated. If the Manager is unable to do so then they will offer an alternative date without prejudice to any liability or other terms and conditions. We also reserve the right to cancel your reservation without receiving a refund.
3. Bookings are made online via our website, you will be asked to pay in full, per person to secure your booking.
4. Payments are non-refundable should your party size decrease in numbers, however payments received can be offset against your final bill.
5. Kindly note that we ask all guests to order from the same menu.
6. Please inform us at least 7 days in advance of any dietary requirements or allergies.
7. Any additions to your booking will be made at the discretion of management, tables can be increased in size, dependant on availability, up to 7 days before your reservation date, after which we cannot increase numbers.
8. We regret we are unable to accept payment by cheque, American Express or split bills. You hereby agree to settle any bills in full on the day of your reservation by either cash or card payment.
9. Right of admission is reserved.
10. For parties of more than 10 guests, seating may be over more than one table.
11. A discretionary service charge of 12.5% will be added to your final bill.
12. Please do not bring entertainment/decorations without prior arrangement from Management. Confetti, glitter and party poppers are strictly prohibited and if used there will be a minimum £50 cleaning charge.
13. Early sittings prior to 7.30pm will be subject to a 2 hour sitting.

TO MAKE A RESERVATION FOR A PARTY OF 10 PEOPLE OR MORE PLEASE VISIT OUR  
WEBSITE [PAVILION-RESTAURANT.CO.UK/BOOKINGS/](http://PAVILION-RESTAURANT.CO.UK/BOOKINGS/)