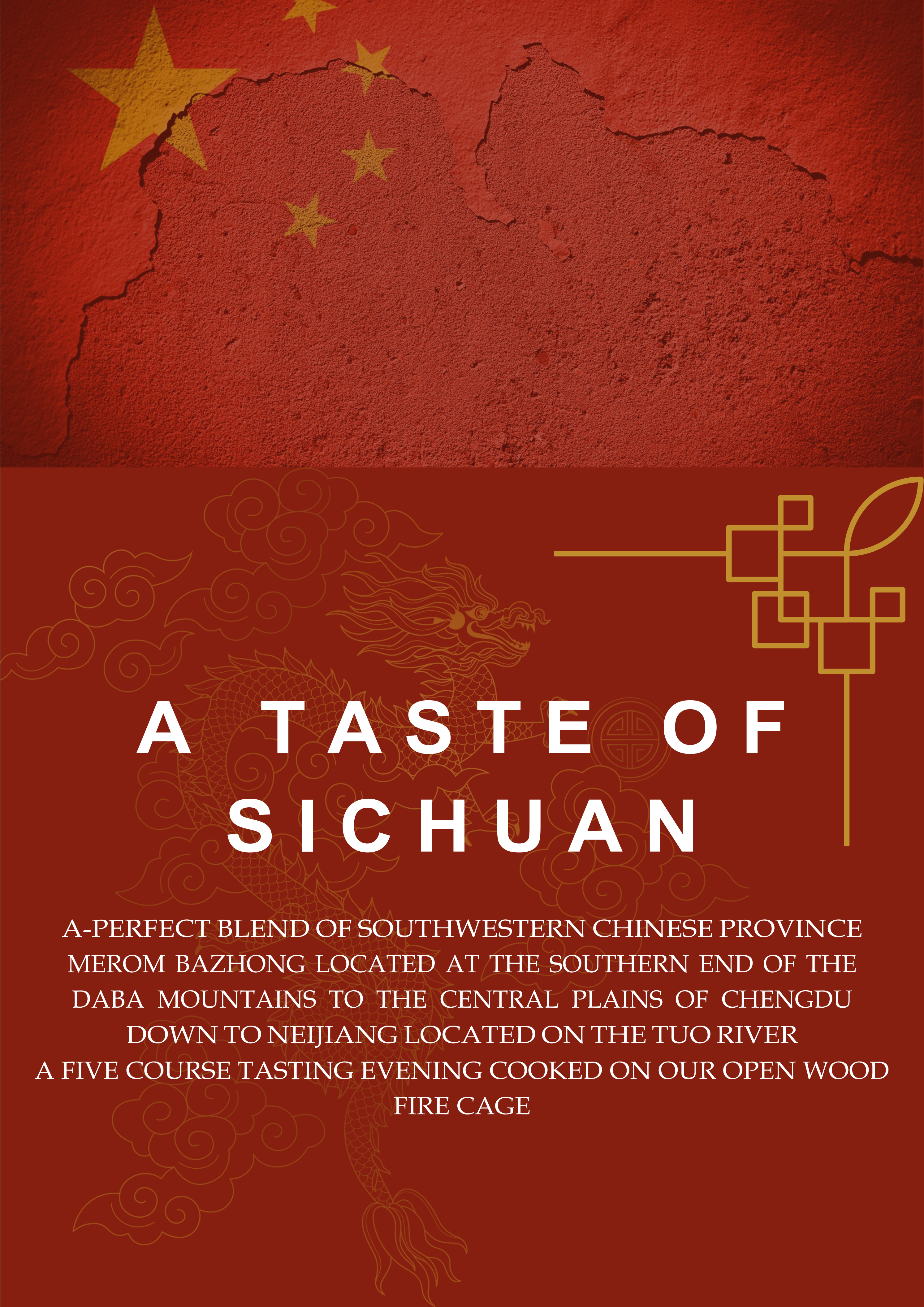
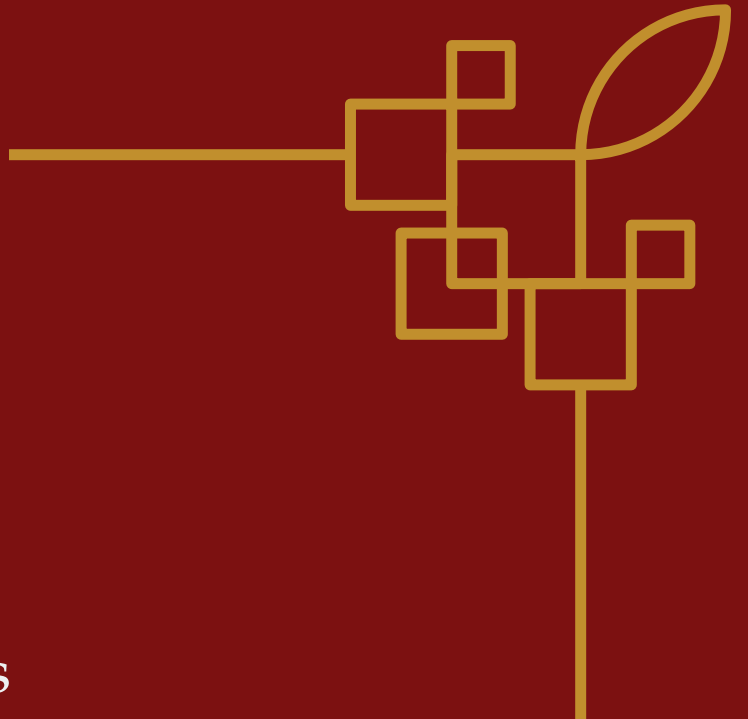




A TASTE OF SICHUAN

A PERFECT BLEND OF SOUTHWESTERN CHINESE PROVINCE
MEROM BAZHONG LOCATED AT THE SOUTHERN END OF THE
DABA MOUNTAINS TO THE CENTRAL PLAINS OF CHENGDU
DOWN TO NEIJIANG LOCATED ON THE TUO RIVER
A FIVE COURSE TASTING EVENING COOKED ON OUR OPEN WOOD
FIRE CAGE



SUANLA CHOUSHOU

Steamed Sichuan mutton & winter chard dumplings
ember roasted fuzhi jiangyou, black sesame dipping sauce

MAPO DOUFU

Ember baked Sichuan peppercorn bean curd
wood roasted shiitake mushrooms, doubanjiang, black roasted
garli, Sichuan peppercorn, Shaoxing wine

KUNG PAO PU SANG

Fire Cracker English Poussin
our own twist on a king pao wood roasted poussin, garlic, ginger,
roasted chilli, ember toasted peanuts



XIANGSU GUAN YA

Spit Roasted fragrant Whole Duck
Dan Dan ya-cai noddles, wood roasted dried fried Choy sum,
chinkiang roasted Sichuan pepper dipping sauce

SUANNA HE HUAJIAO

Strawberry and Sichuan pepper crèmeux cake
Yogurt and Sichuan pepper sponge biscuityt, rosé chocolate,
acacia honey and strawberry confit.

Friday 7th November 7.00pm for 7.30pm service.

£40pp including £20pp deposit to secure the booking.

