



sohe

COCKTAILS · CUISINE · CULTURE

SHARING





SHARING MENU

3 COURSES £35 PER PERSON / 4 COURSES £40 PER PERSON

ONE

SALT & PEPPER EDAMAME BEANS *vg*
PRAWN CRACKERS, SPICY TAMARIND



TWO

SALT & PEPPER SQUID, CHILLI, GINGER
CHICKEN YAKITORI SKEWERS, CORIANDER JAM
BANG BANG CAULIFLOWER, SWEET CHILLI *vg*

THREE

MALAYSIAN KING PRAWN & COCONUT CURRY *vga*
BEEF & BLACK BEAN STIR FRY
CHICKEN KATSU CURRY
TERIYAKI SALMON, PAK CHOI
VEGETABLE & TOFU PAD THAI *vga*
...
STEAMED JASMINE RICE *vg*
SPICY ASIAN SALAD *vg*



FOUR

STICKY TOFFEE PUDDING, MISO CARAMEL *v*
DARK CHOCOLATE & COCONUT SORBET *vg*

V Vegetarian | Vg Vegan | Vga Vegan option available

Allergen information available on request, please inform a team member of any allergies before placing your order.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients. A discretionary service charge of 10% will be added to your bill. Minimum party size for this menu is 8 guests. All guests must dine from the same menu and opt for the same tiered package.

ALL COURSES ARE SERVED SHARING STYLE IN THE CENTRE OF THE TABLE.

WE CAN CATER FOR INDIVIDUAL MAIN COURSE REQUESTS WITH A PRE-ORDER 24 HOURS AHEAD OF THE RESERVATION.

Allergen &
Calorific Information

