



## TATTU TO YOU

Now bringing the Tattu Experience into your homes with an exclusive selection of our most loved dishes.

Please note we have limited capacity for our collection service, orders will be processed on a first come first serve basis.

Guests with allergies and intolerances please make a member of the team aware before placing an order for food or drink. Please note that all of our dishes are prepared in a kitchen where cross contamination can occur, and sadly we cannot guarantee our food and drink is allergen free.

Allergen information on these items can be found here: [tattu.co.uk/allergen-guide](http://tattu.co.uk/allergen-guide)

### Finishing Instructions:

Most of our dishes may be finished out of their containers in a 180 degree pre heated oven for a number of minutes. We recommend for our wok dishes including Angry Bird, Sweet and Sour Iberico, Vegetarian Chicken Black Bean, Kung Po Prawn and Crispy Shredded Steak, serving piping hot after a few minutes in a saucepan.

Please note all items must be consumed on the day of purchase.



SNACKS

<b>Lotus Chip Mess</b>	7.5
Kimchi, bacon and sriracha aioli.	
<b>Sweet Shishito Peppers</b> (V) (VG)	5
Sweet soy and ginger.	
<b>Crispy Kale Seaweed</b> (V) (VG)	5
Ichimi pepper, five spice and sweet chilli sauce.	

SMALL PLATES AND DIM SUM

<b>Crispy Duck Spring Rolls</b>	9
Cherry hoisin sauce.	
<b>Wild Mushroom Spring Rolls</b> (V) (VG)	8.5
Truffle sour cream.	
<b>Lobster and Prawn Toast</b>	9
Sweet and sour chilli sauce.	
<b>Sticky Beef Short Rib</b>	10
Soy, chilli and crispy shallots.	
<b>Salt and Pepper Aubergine</b> (V)	8
Chilli, garlic and cherry hoisin.	

RICE, NOODLES & VEGETABLES

<b>Steamed Jasmine Rice</b> (V) (VG)	4.5
<b>Beetroot and Candy Rice</b> (V) (VG)	6
Spring onion, orange and black pepper.	
<b>Duck Egg and Chinese Sausage Fried Rice</b>	6
<b>Soy Beansprout Noodles</b> (V)	5.5
<b>Singapore Noodles</b>	12
Prawn, chicken and pork.	
<b>Special Fried Sweet Potato</b> (V) (VG)	6
Szechuan, spring onion and sweet sour salt.	
<b>Sweet Soy Grilled Asparagus</b> (V) (VG)	7

LARGE PLATES

<b>Wok Fired Angry Bird</b> 🌶️	17
Chicken, roasted chilli peppers and sesame honey soy.	
<b>Aromatic Crispy Duck Pancakes</b>	21
Cherry hoisin, Szechuan oil and pancakes.	
<b>Caramel Soy Beef Fillet</b>	32
Shiitake and asparagus.	
<b>Sweet and Sour Iberico</b>	17
Pineapple, banana shallots and dragon fruit.	
<b>Japanese Black Wagyu Ribeye/200gr</b>	74
Green beans and truffle sesame soy.	
<b>OK Glazed Tempeh</b> (V) (VG)	15
Padron peppers, cape gooseberry and grapes.	
<b>Vegetarian Chicken and Black Bean</b> (V)	14
Asparagus and beansprouts.	
<b>Thai Style Monkfish</b>	26
Lime, shallots and lemongrass.	
<b>Shredded Lamb Buns</b>	20
Braised lamb shoulder, chilli oyster sauce and sticky dates.	
<b>Kung Po King Prawn</b>	24
Chilli, Garlic and onion.	
<b>Black Pepper and Honey Ribs</b>	21
Black pepper and garlic.	

DESSERTS

<b>Banana Fritters</b>	8
Deep fried banana and caramel shortbread.	
<b>Asian Pear Sticky Toffee Pudding</b> (V) (VG)	8.5
Cinnamon, vanilla and almond.	
<b>Tang Yuan Doughnuts</b> (V) (VG)	9
Black sesame, raspberry and ginger.	

COCKTAILS

<b>Skull Candy</b>	10
Tattu's famous smoking skull. Vodka, bubblegum and strawberry.	
<b>Crouching Tiger</b>	10
The elegance and power of a tiger. Gin, tequila and pink grapefruit.	
<b>Cherry Blossom Negroni</b>	10
Tattu's famous trees come to life. Gin, cherry blossom vermouth and Campari.	

NON ALCOHOLIC COCKTAILS

<b>Sweet Skulduggery</b>	4.5
Our virgin skull signature. Kiwi, blueberry and apple.	

BEER

<b>Tiger 330ml</b>	4.5
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SOFTS

<b>Coca Cola</b>	2
<b>Diet Coca Cola</b>	2
<b>Lemonade</b>	2
<b>Tonic</b>	2
<b>Still Water</b>	4
<b>Sparkling Water</b>	4

SPARKLING

<b>Prosecco</b>	25
Ca' del Console, Italy.	
<b>Laurent-Perrier La Cuvée</b>	60
NV, France.	
<b>Laurent-Perrier Rosé Brut</b>	80
France.	

WHITE

<b>Pinot Grigio</b>	20
Mezzocorona, Castel Firmian, Italy.	
<b>Sauvignon Blanc</b>	24
Coopers Creek, Marlborough, NZ.	
<b>Gavi di Gavi</b>	24
La Contessa, Italy.	
<b>Petit Chablis</b>	36
Jean-Marc Brocard, France.	

ROSÉ

<b>Pinot Grigio Rosé</b>	20
Mannara, Italy.	
<b>M de Minuty</b>	36
Château Minuty, Provence, France.	

RED

<b>Merlot</b>	20
Mezzocorona, Castel Firmian, Italy.	
<b>Rioja Crianza</b>	24
Conde Valdemar, Spain.	
<b>Winemaker's Reserve Malbec</b>	30
Bodegas Norton, Argentina.	
<b>Cabernet Sauvignon</b>	40
Buena Vista, California, USA.	

(V) Vegetarian (VG) Vegan option available

🌶️ Spicy dish