



TASTES OF ASIA - Thursday 5 November 2026

This tasting menu event is highlighting the aromatic spicy flavours from Asia in No.15 style!

Our delicious 8 course menu @ £115.00 per person with accompanying wine flight

Drinks from 6.30pm with menu serving starting at 7.00pm

Canapés

Matcha Croustade, White Crab, Apple, Shiso

Hoisin Duck Gougere, Pickled Cucumber

Artisan Breads, Soy & Honey Whipped Butter

(2025 Pratsch Gruner Veitliner, Austria)

Chicken Broth, Pickled Shiitake, Sesame Dumpling

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Sesame Prawn Toast, Miso, Pickled Ginger, Yuzu, Spring Onion

(2024 Chablis Domaine Gautheron, Burgundy, France)

Mushroom Steamed Bun, Plum, Hoisin

(2023 Valpolicella Ripasso, Terraplano, Veneto, Italy)

Teriyaki Beef Short Rib, Braised Pineapple, Pak Choi, Pickled Onion

(2025 Primitivo, A-Mano, Puglia, Italy)

Mango Sorbet, Passionfruit, Coconut

Oriental 'Jaffa Cake'

Matcha Sponge, Yuzu, 54% Chocolate, Toasted Sesame Ice Cream

(NV Nyetimber Cuvee Cherie Demi-Sec, West Sussex, England)

Petit Fours

Selection of Cheeses & Crackers (Supplement £10.00 for two sharing)

Limited availability BOOKINGS IN ADVANCE ONLY

£25.00 per person advance non refundable deposit payable on card

Accompanying wine glasses served 125ml, Dessert wine 50ml

Please inform a member of staff on booking if you have any Dietary Requirements
All prices inclusive of VAT