

sunday brunch £39

on arrival

STRAWBERRY BELLINI or BONE DADDIES BLOODY MARY

choose small dishes and one flesh per person

(* to minimise food waste & also to ensure you're able to enjoy your flesh & desserts
we recommend you choose 2 to 3 small dishes per person)

choice of white wine, red wine or Prosecco while dining

please note that the entire table must choose the same menu

small dishes

MISO SOUP

tofu, wakame, spring onion

KOREAN FRIED WINGS

spicy sour sauce, sesame

CALIFORNIA ROLL

crab, avocado, cucumber

SALMON AVOCADO ROLL

asparagus, daikon cress

MIXED SEAFOOD CEVICHE

citrus, chilli, cucumber

CHICKEN YAKITORI

shichimi pepper

FRIED SQUID

japanese pepper, lime

SALMON SASHIMI

2 pieces

flesh and buns

1/2 SPATCHCOCK CHICKEN

spicy citrus miso (carrot pickle)

CRISPY DUCK LEG

plum sauce (beetroot pickle)

CRISPY PIGLET BELLY

mustard miso (apple pickle)

PORTOBELLO MUSHROOMS

wasabi mayo (cabbage & tomato pickle)

All the above are served with lettuce, cucumber and buns

desserts

DONUTS AND SOBACHA CREME BRULEE

for the table

please note that due to a restriction in our lease, we can not provide any food or drink to take away

please be aware that your table is limited to 2 hours from the time of the booking

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A discretionary service charge of 12.5% will be added to all bills. Our food may contain nuts, seeds and shellfish. Please let us know if you have any allergies.

sunday brunch £46

on arrival

STRAWBERRY BELLINI or BONE DADDIES BLOODY MARY

(select from both menus)

choose small dishes and one flesh per person

(* to minimise food waste & also to ensure you're able to enjoy your flesh & desserts
we recommend you choose 2 to 3 small dishes per person)

choice of white wine, red wine or prosecco while dining

please note that the entire table must choose the same menu

small dishes

MIXED SASHIMI SET

2 pieces each of tuna, salmon, yellowtail

SOFTSHELL CRAB

jalapeno mayo

SPICY TUNA ROLL

chives, chilli, pickle

YELLOWTAIL SASHIMI

lime soy, green chilli, granita

SOFTSHELL CRAB ROLL

jalapeno mayo, chives

GRILLED BROCCOLI

orange miso, sesame

flesh and buns

AUS GRAIN-FED RIB EYE STEAK (200g)

bbq sauce (red onion & shiitake pickle)

AUS GRAIN-FED SIRLOIN STEAK (200g)

bbq sauce (red onion & shiitake pickle)

WAGYU SIRLOIN (200g) *

korean dipping sauce (cucumber & shiitake pickle)

(* £12 supplement)

SALMON TERIYAKI

lemon, sea salt (pickled cucumber)

MISO GRILLED AUBERGINE

sesame (carrot pickle)

All the above served with lettuce, cucumber and buns

desserts

S'MORES AND CHOCOLATE FONDANT

for the table

a 22p optional donation is added to all bills, which goes to support the work of the Magic Breakfast.

for more information on this charity's important work, please ask us.

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