

# sohe

COCKTAILS · CUISINE · CULTURE

## SHARING MENU

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

### ONE

Padron Peppers, Miso Glaze (vv)  
Prawn Crackers, Spicy Tamarind



### TWO

Thai Fish Cakes, Cucumber & Shallot Relish  
Chicken Satay, Spicy Peanut Dip  
Vegetable Spring Rolls, Sweet Chilli (v)



### THREE

King Prawn Panang Curry  
Beef & Black Bean Stir Fry  
Chicken Katsu Curry  
Teriyaki Salmon, Pak Choi  
Vegetable & Tofu Pad Thai (v\*)

...

Steamed Jasmine Rice (vv)  
Spicy Asian Salad (vv)



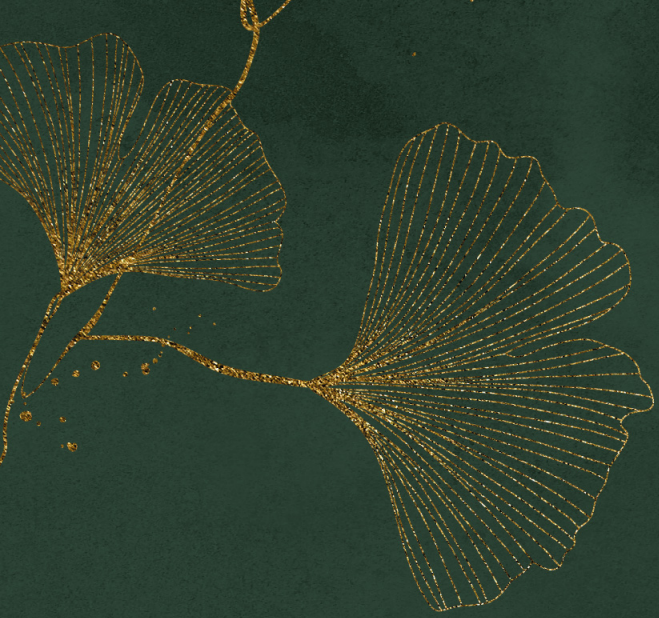
### FOUR

Tamarind & Toffee Pudding (v)  
Dark Chocolate & Coconut Sorbet (vv)

VV Vegan   V Vegetarian   V\* Vegan on request

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.



SHARING MENU

sohe

COCKTAILS • CUISINE • CULTURE



@SOHENEWCASTLE